

SOUP CREAM RHUBARB CAKE

Ingredients

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| 1 ½ cups sugar | <u>Topping:</u> |
| ½ cup melted butter | ⅓ cup sugar |
| 1 egg | 1 tsp Penzeys cinnamon |
| 1 cup sour cream | |
| 1 tsp pure vanilla extract | |
| 1 tsp baking soda | |
| 2 cups flour | |
| 1 ½ chopped rhubarb, fresh or frozen | |

Directions

1. Preheat oven to 350 degrees. Grease a 9x13-inch pan and set aside.
2. In a mixing bowl, combine the sugar, butter, egg, sour cream, and vanilla. Mix well. Stir in the baking soda and flour. Add the rhubarb and mix to combine.
3. Spread the batter in the pan. In a small bowl, combine the sugar and cinnamon. Sprinkle over the batter and bake for 30 to 35 minutes.

Serves 12

Source: