

Rhubarb Coffee Cake By Jamie West

As featured in the ***Now... We're Cooking at NHH!*** Cookbook

½ cup butter or margarine

2 ½ cups uncooked small chunked rhubarb

1 ½ cups brown sugar

1 egg

2 cups all purpose flour

1 tsp baking soda

1 cup milk

Topping: ½ cup brown sugar and 1 tsp cinnamon. Blend together and sprinkle over top of cake before baking.

Mix above and pour into 9 x 13 inch cake pan.

Bake at 350 degrees for approx. 40 minutes. Enjoy warm and delicious.

* Cookbooks available from the NHH Foundation Office