

## Rhubarb Coffee Cake By The Ley Family

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

2 cups all purpose flour	1 tsp baking soda
½ tsp salt	½ cup butter or margarine
2 cups fresh rhubarb, diced (may use frozen)	1 cup sugar
1 egg	1 cup plain yogurt

**Topping:** 1 cup brown sugar, 1 ½ Tbsp butter or margarine and 1 Tbsp cinnamon.

Sift together flour, soda and salt; set aside. Cream butter until light. Add sugar gradually and beat until light and fluffy. Beat in egg. Add dry ingredients alternately with yogurt. Do not over mix. Stir in rhubarb. Spread batter into a greased 8 x 12 inch pan.

Rub together sugar, butter and cinnamon. Sprinkle over batter.

Bake at 350 degrees for 40 to 45 minutes or until cake tester comes out clean.

\* Cookbooks available from the NHH Foundation Office