

Rhubarb Cake

½ cup butter
1 1/2 cups organic cane sugar
1 egg
1 tsp vanilla
2 cups spelt flour
1 tsp baking soda
¼ tsp salt
1 cup buttermilk (or almond milk)

4 cups rhubarb
1 Tbsp spelt flour

Crumble topping:

¼ cup butter
2 tsp ground cinnamon
2/3 cup pkgd brown sugar
3 Tbsp of rolled oats

In large bowl cream butter and sugar, beat in egg and vanilla. In separate bowl add flour, b.soda and salt (sift together). Add sifted ingredients and buttermilk alternatively to the creamed butter and sugar mixture.

In separate bowl toss rhubarb with Tbsp of flour and stir into batter.

Put in 9 x 13” pan (greased).

Prepare topping (crumble) and place on top before baking.

Bake at 350 degrees for 40-45 minutes. (or less)