

# Rhubarb Cake

*By Olga Odland, from "The Joy of Sharing: Oak Valley A.L.C.W. Centennial Cookbook," published in 1985 by the Oak Valley American Lutheran Church Women in Velva, North Dakota.*

## Ingredients:

- 1 1/2 cup sugar
- 1/2 cup shortening
- 1 egg, beaten
- 1 tsp. salt
- 1 tsp. soda
- 2 cup flour
- 1 cup buttermilk
- 1 tsp. vanilla
- 2 cup rhubarb, chopped
- 1 tsp. cinnamon
- 1/4 cup butter
- 1/2 cup sugar
- 1/2 cup flour
- Nuts, if desired

**Directions:** Cream sugar and shortening. Add egg, beat well. Sift dry ingredients. Add alternately with milk to creamed mixture. Add rhubarb and vanilla. Mix well. Pour into 9 x 13-inch pan. Mix remaining ingredients until crumbly. Sprinkle over batter. Bake at 250 degrees for 40 to 45 minutes.