

Rhubarb Cake

It's called 'breakfast' rhubarb cake is because it contains 4 eggs and has a creamy texture:

Bottom layer

1 c flour

1/2 c butter

1/3 c sugar

mix together (it should be crumbly), pour into 9x13 pan, press together across the bottom of the pan, it will be a thin layer bake at 350 degrees for 15 minutes

pour 4.5 c of cut up rhubarb (I used 1/4" pieces)

Top layer

mix together 4 eggs, 1 tsp vanilla

mix together:

1/2 c flour

3/4 tsp baking powder

1/4 tsp salt

1-3/4 c sugar (I only used 1 c, I don't like it too sweet)

combine dry mixture with egg mixture, pour over rhubarb

bake at 350 degrees for 45 mins