



## Rhubarb Coffee Cake

### **Ingredients:**

½ cup butter/margarine, softened  
1 ½ cups sugar  
1 cup sour cream  
2 cups rhubarb, chopped  
2 eggs  
1 tsp vanilla  
2 cups flour  
1 tsp baking soda

### **For Topping:**

½ cup brown sugar  
1 tsp cinnamon  
1 tbsp flour  
1 tsp butter, softened

1. Preheat oven to 350.
2. Cream butter and sugar together.
3. Add eggs one at a time. Stir in sour cream.
4. Mix flour and baking soda in small bowl. Fold into batter.
5. Stir in rhubarb. Pour batter into 9"x13" pan.
6. Mix topping ingredients together in separate bowl until crumbly. Sprinkle over batter.
7. Bake for 30-40 minutes, until a toothpick inserted comes out clean.