

Rhubarb Cake

From Peggy Page of Wisconsin

FOR THE TOPPING:

$\frac{1}{2}$ cup	Sugar
$\frac{1}{2}$ tsp	Ground cinnamon

FOR THE BATTER:

$1\frac{1}{2}$ cups	Brown sugar, firmly packed
$\frac{1}{2}$ cup	Shortening
1 large	Egg
1 tsp	Vanilla
2 cups	All-purpose flour
1 tsp	Baking soda
$\frac{1}{2}$ tsp	Salt
1 cup	Sour milk
1-2/3 cups	Rhubarb, diced

1. Preheat the oven to 350° F. Grease a 9" x 13" pan.
2. Make the topping: Combine the sugar and cinnamon in a small bowl. Set aside.
3. Combine the brown sugar, shortening, egg and vanilla in a large bowl. Mix and set aside.
4. Sift together flour, soda and salt. Blend the flour into the mixture alternately with the sour milk. Add the diced rhubarb. Mix until just combined. Put into prepared pan and sprinkle with the topping.
5. Bake in the preheated oven for 35-40 minutes.