

Rhubarb Bread – Denise Fannon

1 c. milk	1 tsp. salt
1 Tbsp. lemon juice	1 tsp. baking soda
1 tsp. vanilla	1 1/2 c. chopped rhubarb
1 1/2 c. brown sugar	1/2 c. chopped walnuts
2/3 c. vegetable oil	1/4 c. brown sugar
1 egg	1/2 tsp. ground cinnamon
2 1/2 c. flour	1 Tbsp. butter, melted***

In a small bowl, stir together milk, lemon juice and vanilla; let stand for 10 minutes.

In a large bowl, mix together 1 1/2 c. brown sugar, oil and egg. Combine the flour, salt and baking soda, stir into sugar mixture alternately with the milk mixture just until combined. Fold in rhubarb and nuts. Pour batter into prepared 9x5 (2) loaf pans.

***In a small bowl, combine 1/4 c. brown sugar, cinnamon and butter. Sprinkle this mixture over the unbaked loaves. ***I did it this way but didn't like it because it doesn't "sprinkle." The next time I would just cut COLD butter into the sugar and cinnamon and then it would sprinkle.

Bake in preheated 350 oven for approximately 40 minutes, until a toothpick inserted into the center of a loaf comes out clean.