

Rhubarb Upside-Down Cake

Try all kinds of fruit and make decorative patterns. Look for my Pineapple Upside-Down Cake, also found in this cookbook. Strawberries getting too ripe? Try this simple recipe and you have a cake with strawberries. Now all you need is the whipped cream.

CAKE:

2 eggs
2/3 cup sugar
3 Tb. butter
1/2 cup milk
1-1/2 cup all-purpose flour
1 tsp. baking powder

TOPPING:

1 pound tender rhubarb
3 Tb. butter
1/2 cup sugar



CAKE:

Beat eggs and sugar until light and fluffy.
Melt butter and add to mixture.
Stir in milk and baking powder mixed with flour. Set aside.

TOPPING:

Cut rhubarb in 1/2-inch pieces.
Melt butter in saucepan and add sugar and rhubarb.

Grease a 9-inch x 2-inch square pan and spread the rhubarb mixture evenly in bottom of pan.
Spread cake batter on top of rhubarb and bake in a 350 degree oven for 40 - 45 minutes.

Cool in pan for 5 minutes, and then invert onto serving plate and let stand for 2 minutes.
Remove pan and cool.

Yield: 6 to 8 servings.

NOTE: Fresh strawberries mixed with the rhubarb is another way to make this easy upside-down cake. The cake should be baked 40 minutes mentioned in the recipe. Put a piece of aluminum foil over cake if browning too quickly.