



Rhubarb Coffee Cake

½ c. butter, softened
½ c. packed brown sugar
¼ c. white sugar
1 egg
1 tsp. vanilla extract
2 c. whole wheat pastry flour
¼ c. flax seed, ground (opt.)
1 ⅛ tsp. baking powder
½ tsp. baking soda
¼ tsp. salt
¼ tsp. cinnamon
1 c. buttermilk
2 c. diced rhubarb

Topping:

¼ c. packed brown sugar
1 ½ tsp. cinnamon
½ c. chopped walnuts or peanuts

In a mixing bowl, cream butter and sugars. Add egg and vanilla; beat until fluffy. Combine flour, baking powder, baking soda, salt, and cinnamon; add to creamed mixture alternately with buttermilk, mixing well after each addition. Stir in rhubarb.

Pour into a greased 13" x 9" cake pan.

Combine topping ingredients; sprinkle topping evenly over batter. Bake at 350° for 35 minutes or until done.