

SUMNER,WA

RHUBARB COOKIE CAKE

 ${\cal A}$ browned butter shortbread cookie crust is the base for this rhubarb cake.

Preparation time: 40 min Baking time: 40 min

Yield: 9 servings

Crust Ingredients:

½ cup butter

I cup all-purpose flour

1/3 cup sugar

Topping Ingredients:

I cup whipping cream

2 tablespoons firmly packed brown sugar

Filling Ingredients:

2 cups sliced fresh rhubarb or frozen rhubarb, thawed and patted dry

2/3 cup sugar

1/4 cup all-purpose flour

3/4 teaspoon baking powder

½ teaspoon ground ginger

2 eggs

1/4 cup firmly packed brown sugar

Heat oven to 350°F. For crust, melt butter in 2-quart saucepan over medium-low heat. Cook, stirring constantly, until butter just begins to turn golden brown (3 to 4 minutes). Immediately remove from heat. Add flour and sugar; mix well. Press firmly into bottom of ungreased 8-inch square baking pan.

For filling, combine rhubarb, sugar, flour, baking powder and ginger in medium bowl. Beat in eggs with wooden spoon until smooth; pour over crust. Sprinkle 1/4 cup brown sugar evenly over top. Bake for 40 to 45 minutes or until top is golden brown and toothpick inserted in center comes out clean. Cool at least 30 minutes before cutting.

Combine whipping cream and 2 tablespoons brown sugar in small bowl. Beat at high speed until soft peaks form. Dollop each serving with sweetened whipped cream.

Nutrition Facts (1 serving): Calories: 340, Fat: 17g, Cholesterol: 95mg, Sodium: 140mg, Carbohydrates: 45g, Dietary Fiber: 1g, Protein: 4g

Courtesy of Iris Holten