

Rhubarb Cake

½ cup butter

1 ½ cup sugar (turbinado or raw cane sugar)

1 cup buttermilk

1 beaten egg

2 cups rhubarb, cut small

2 cups flour (any gluten free flour mix will do, I have used Bob's Red Mill, and Jules mix)

2 t Gluten free/ aluminum free baking powder

½ teaspoon real salt

1 teaspoon gluten free vanilla

Topping

1 cup brown sugar (I use the succanat)

¼ cup butter

2 teaspoon cinnamon

Mix all ingredients except the rhubarb and topping mix in a mixer. Stir in the rhubarb and pour into an 8x8 greased pan. Mix together topping ingredients, cut in the butter and sprinkle over the top. Bake for 45 to 60 minutes at 350 degrees. Sides should pull away from pan and a toothpick come out clean in the middle.