

Strawberry Rhubarb Coffee Cake

by: LeAnn R. Ralph

Bottom Layer:

- 1/2 cup butter or margarine
- 1 cup sugar
- 2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/4 cup milk
- 2 eggs
- 1 teaspoon vanilla

Cream shortening and sugar. Beat in eggs and stir in milk. Add dry ingredients. Mix until smooth. (Batter will be stiff.) Spread in the bottom of greased 9x13 pan.

Middle Layer:

- 4 to 5 cups of rhubarb (cut up)
- 2 eggs
- 1/4 cup milk
- 2 cups sugar
- 1 cup flour
- 1 three-ounce package strawberry Jello

Measure rhubarb into a mixing bowl. Stir in eggs, milk, sugar and flour. Spread over bottom layer. Sprinkle the dry strawberry Jello over the rhubarb mixture.

Top Layer:

- 1 cup flour
- 3/4 cup brown sugar
- 1/2 cup butter or margarine

Put all ingredients into a mixing bowl. Use a fork to cut the butter/margarine into the flour and brown sugar. Continue mixing until crumbly. Sprinkle over the rhubarb layer.

Bake at 375 degrees for 70 minutes or until a knife inserted in the center comes out clean.

For an added treat, serve with whipped cream or vanilla ice cream.

About The Author

LeAnn R. Ralph is the author of the books, "Christmas in Dairyland (True Stories from a Wisconsin Farm)" -- "Give Me a Home Where the Dairy Cows Roam" and "Cream of the Crop (More True Stories from a Wisconsin Farm)." You are invited to read sample chapters, order books and to sign up for the FREE! newsletter from Rural Route 2 -- ruralroute2.com

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