

## **Rhubarb Upside Down Cake**

1 1/2 lbs. rhubarb (about 4 large stalks)  
1 cup white sugar  
2 eggs  
3/4 cup white sugar  
1/2 cup vegetable oil  
1/2 teaspoon vanilla extract  
2 cups all-purpose flour  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
1 cup sour cream or yogurt

Preheat oven to 350 degrees F. Grease a 13x9 baking pan or 2 8x8 pans or 2 9 in. round cake pans.

Slice the rhubarb into 1/2 in. thick sticks (think carrot sticks) or chop into 1/2 in. cubes and layer it in the bottom of your pan(s). Pour 1 cup of sugar evenly over the rhubarb and set aside.

In a medium bowl, stir together flour, salt and baking soda; set aside. In a large bowl beat eggs; gradually add sugar while beating. Continue beating while slowly pouring in oil. Stir in vanilla. Stir dry ingredients into egg mixture alternately with sour cream. Spread (sticky!) cake batter over top of the rhubarb and sugar.

Bake for 30-35 minutes, or until golden and a toothpick comes out clean.

Makes 16 servings.