

Rhubarb Cake With Strawberry Sauce



Ingredients:

4 eggs
1.5 cups sugar
1 cup sour cream
1 cup ricotta (tvorog)
1 can condensed sweetened milk
1 tsp baking soda pour vinegar on top
1 teaspoon vanilla
2.5 cups flour
4 sticks rhubarb
Makes 2 cakes 9 inch

Peel skin from rhubarb. Slice it in small pieces.

Sprinkle rhubarb with 2oz sugar. Let it sit until you make the dough. (Pour out liquid when adding to the batter) Mix eggs with sugar for 5-7 min. Add condensed milk, sour cream, ricotta, baking soda. Mix Add sifted flour. Mix on slower speed. Add rhubarb with out liquid. Bake on 325F for 1 hour.

Enjoy!!!

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