



FOOD DRINK AND CONVERSATION  
FROM AROUND THE TABLE

### **Miranda's Apple Rhubarb Cake**

2 cups flour  
1 t baking soda  
1/2 t salt  
1/2 t ginger  
1/2 cup butter  
1.5 cup brown sugar  
1 egg  
1 cup sour cream  
1 t vanilla  
1 1/2 cups chopped fresh rhubarb  
1 cup apple, peeled and chopped into 1/2 inch chunks  
(Rhubarb only option – replace apple with additional cup of rhubarb)

Topping:  
1/2 cup sugar  
1/2 cup chopped walnuts  
1 t cinnamon  
1/2 cup rolled oats  
2 Tablespoons melted butter  
(can also add chocolate chips)

Mix, flour, soda, salt & ginger and set aside.

In a large mixing bowl, cream together butter and brown sugar.

Beat in egg. Beat in flour and sour cream alternately until blended.

Mix in vanilla and rhubarb. Spread in a greased/floured pan (either 9 x 13, bread pan or bundt works). For topping, mix together sugar, nuts, cinnamon, oats and melted butter into a crumble.

Sprinkle over top. Bake at 350 degrees for 45 – 55 minutes.