**Old Fashioned Fresh Rhubarb Cake**

**Cake – about 12 pieces**3 c. fresh diced rhubarb (about 4 stalks) 2 c. flour  
1 c. sugar 1 t. baking soda  
½ c. shortening ½ t. salt  
1 c. sugar 1 t. cinnamon  
1 egg ½ t. nutmeg  
1 t. vanilla 1 c. plan Greek yogurt or sour cream

**Topping**¼ c. softened butter ¾ c. sugar  
¼ c. flour ½ t. cinnamon

1. Preheat oven to 300 degrees F.
2. Combined rhubarb and 1 c. sugar in a bowl. Stir to combine and set aside.
3. In a large mixing bowl, cream shortening, 1 c. sugar, egg, and vanilla.
4. In a separate bowl, whisk together flour, baking soda, salt, and spices.
5. One cup at a time while mixing, add flour mixture to shortening mixture, alternating the Greek yogurt. Scrape the sides and bottom of the bowl at least twice.
6. Fold in rhubarb (including the juice) and stir until combined well. Batter will be rather thick.
7. Spoon batter into a prepared 9” x 13” pan and spread to the side.
8. Combine the topping ingredients with a fork. Make sure that all the butter is mixed in well.
9. With your fingers, crumble topping on top of batter.
10. Bake for 45-50 minutes until knife inserted in center of cake comes out clean.
11. Cool or serve warm with whipped cream.