

RHUBARB-APPLE CRUMB CAKE



Cake Ingredients:

1½	Cups	Sugar
¾	Cup	Butter, softened
3	Large	Eggs
1½	Tsp	Vanilla
3	Cups	A.P. Flour, divided
2	Tsp	Baking Powder
1	Tsp	Baking Soda
¾	Tsp	Salt
1	Cup	Sour Cream
3½	Cups	Rhubarb, chopped

Topping Ingredients:

1	Cup	Apple, finely chopped
½	Cup	Brown Sugar, packed
¼	Cup	A.P. Flour
1	Tsp	Ground Cinnamon
¼	Cup	Butter, cold

Directions:

1. Preheat oven to 350 degrees. Combine sugar and butter in large bowl and beat at medium speed, scraping often, until mixed. Add vanilla & eggs and beat until creamy.
2. Combine 2¾ cups flour, baking powder, baking soda and salt. Add to butter mixture alternately with sour cream, beating well after each addition. Toss rhubarb with remaining flour and gently stir into batter. Spread evenly into greased 13 x 9 inch baking pan.
3. Combine brown sugar, flour and cinnamon in food processor. Add butter and pulse until mixture resembles coarse crumbs. Remove blade and stir in apples. Sprinkle evenly over batter. Bake for 45 – 55 minutes or until toothpick inserted in center comes out clean.