

Rhubarb Bread

Ingredients

- 1 1/2 cups brown sugar
- 2/3 cups olive oil
- 1 egg
- 1 tsp salt
- 1 tsp vanilla
- 1 1/2 cups diced fresh rhubarb
- 1 cups walnuts
- 1 cup buttermilk
- 1 tsp baking soda
- 2 1/2 cups flour

Instructions

Mix all ingrediants.

Place in two greased pans.

Top with a mixture of 1/2 cup brown sugar and 1 tablespoon of butter for a crumb topping.

Bake at 325 degrees for 40 -50 minutes or until a toothpick comes out clean.

Summary

Yield: 2

Prep Time: 1 hour

Category: Breads

Cuisine: American