

# SOUR CREAM RHUBARB SQUARES

## Description

A delicious rhubarb coffee cake or dessert with a crusty cinnamon topping.

## Ingredients

- 1 1/2 cups Brown sugar (packed)
- 1/2 cup butter
- 1 egg
- 2 cups flour (all purpose)
- 1 tsp. baking soda, 1/2 tsp. salt
- 1 cup sour cream
- 1 tsp vanilla
- 1 1/2 cups Rhubarb cut in 1/2 inch pieces
- 1/2 cup chopped nuts (your choice)
- 1/2 cup sugar - set aside for TOPPING
- 1/4 cup chopped nuts (your choice) - set aside for TOPPING
- 1 tbsp melted butter - set aside for TOPPING
- 1 tsp cinnamon - set aside for TOPPING

## Instructions

Cream sugar and butter. Add eggs, sour cream and vanilla. Add flour and nuts and then rhubarb. Pour into well greased 9" x 13" pan (or 9" x 9" if a thicker cake is desired- and adjust baking time as needed).

Mix set aside TOPPING ingredients together and sprinkle over cake. Double the topping recipe if you love the topping.

Bake at 350 degrees 40-45 minutes.

## Summary

**Yield:** 9

**Source:** A dear friend from Cheshire MA made this for her family

**Prep Time:** 45 minutes

**Category:** Cakes

**Cuisine:** American