Rhubarb Bread

Ingredients

- 1 1/2 cups brown sugar
 2/3 cups olive oil
 1 egg
 1 tsp salt

- 1 tsp sant
 1 tsp vanilla
 1 1/2 cups diced fresh rhubarb
 1 cups walnuts
- 1 cup swalltis1 cup buttermilk1 tsp baking soda2 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