

RHUBARB BREAD

1 1/2 cups brown sugar
2/3 cup oil
1 egg
1 cup buttermilk or sour milk
1 1/2 tsp. soda
2 1/2 cups flour
1 tsp. salt
1 1/2 cups rhubarb, diced
1 tsp. vanilla
1/2 cup walnuts, chopped

Combine brown sugar, oil, egg, buttermilk & soda. Add flour & salt; mix well but do not beat. Fold in rhubarb, vanilla & nuts. Put in 2 greased & floured 9x5x3" loaf pans.

TOPPING

1/3 cup sugar
1 tsp. cinnamon
1/4 cup walnuts, chopped
2 tblsp. butter

Combine topping ingredients & sprinkle over batter. Bake at 350 degrees about 45 - 55 minutes. Cool in pans about 5 minutes & then take out of pans. Let cool before slicing.