

RHUBARB UPSIDE-DOWN CAKE

TOPPING:

3 cups rhubarb, cut up
1 cup sugar
2 tblsp. flour
1/4 tsp. ground nutmeg
1/4 cup butter or margarine, melted

BATTER:

1 1/2 cups flour
3/4 cup sugar
2 tsp. baking powder
1/2 tsp. ground nutmeg
1/4 tsp. salt
1/4 cup butter or margarine, melted
2/3 cup milk
1 tsp. vanilla
1 egg
Sweetened whipped cream, optional

Put rhubarb in a greased 8" square pan. Combine sugar, flour & nutmeg; sprinkle over rhubarb. Drizzle with butter. For batter, combine flour, sugar, baking powder, nutmeg & salt in a mixing bowl. Add butter, milk, vanilla & egg; beat until smooth. Spread over rhubarb mixture. Bake at 350 degrees about 35 minutes or until cake tests done. Loosen edges immediately & invert onto serving dish if desired. Can be served warm with whipped cream if desired.