
LUCY MILLER'S RHUBARB SHORTCAKE CAKE

- 2 cups sifted enriched all-purpose flour
 - 3 teaspoons baking powder
 - 1 teaspoon iodized salt
 - ½ cup sugar
 - ¼ cup butter or margarine
 - 1 egg, slightly beaten
 - ¾ cup (approximate) milk
 - 1 teaspoon vanilla
 - 4 cups sliced (¼-inch slices) rhubarb (about 1½ pounds)
 - 1 three-ounce package raspberry or strawberry gelatin
- Topping:
- 1½ cups sugar
 - 6 tablespoons enriched all-purpose flour
 - 6 tablespoons butter or margarine

Preheat oven to 375 degrees. Grease bottom of 13x9-inch baking pan. In a mixing bowl, thoroughly mix together the flour, baking powder, salt and sugar. Cut in the butter with a knife or pastry blender (as for pie crust) until mixture resembles coarse meal.

Place egg in measuring cup and fill to the 1-cup level with milk. Add vanilla to milk. Add milk and egg mixture to dry ingredients; stir with a spoon until well blended.

Spread in prepared 13x9-inch baking pan. Place sliced rhubarb evenly over mixture and sprinkle with dry gelatin mixture.

For topping, mix together the sugar and flour and cut in the butter as for pastry. Sprinkle over top of cake and bake in preheated ~~350~~ degree oven (350 degrees in glass baking dish) for 40 minutes or until done. Makes 12 servings.



Jane Moulton is a member of The Plain Dealer's home economics staff.
