

Rhubarb Cake

(Weight Watchers recipe-karisann.com)



Ingredients:

Cake:

1 cup sugar	1 tsp. baking soda
1/2 teaspoon salt	2 cups all-purpose flour
2 eggs, beaten	
1 cup plain Greek Yogurt (or sour cream)	
1 pound (4 cups) diced rhubarb	

Topping:

3/4 cup sugar
1/4 cup butter, softened
1/4 cup all-purpose flour
1/2 teaspoon cinnamon

Instructions:

- Heat oven to 350 degrees. Grease & flour a 9 x 13" pan.
- In a large bowl, stir together sugar, baking soda, salt, and the 2 cups flour. Stir in the eggs and Greek yogurt until smooth, then fold in the rhubarb. Batter will be very thick. Pour into pan and spread evenly.
- In a small bowl, stir together the 3/4 cup sugar and butter until smooth. Stir in 1/4 cup flour and cinnamon until the mixture is crumbly, then sprinkle the mixture on top of the cake.
- Bake about 45 minutes, until a toothpick inserted in the center comes out clean. Serve with whipped cream if desired.