

Wagner Farms Recipes:

**Rhubarb Coffee Cake:** When you want something you can't stop eating that combines the sweetness of a coffee cake with the tang of Rhubarb, make this moist delicious cake. ENJOY!!!!!! Good for all times of the day.....

**Ingredients:**

Combine and sift the following:

2 cups flour  
1 ½ cups sugar  
1 tsp. Salt  
1 tsp. Baking soda  
1 tsp. Cinnamon  
1 tsp. Allspice

**Directions: cake:**

Add to the dry mixture:

¼ cup oil  
2 eggs  
¼ cup milk

Fold in:

2 cups rhubarb cut into small pieces

Spread batter into an oiled 9x13 pan (or 18 muffins with muffin papers)

**Directions: Topping:**

Topping: blend together the following until crumbly and spread over batter:

¼ cup brown sugar  
1/3 cup flour  
4 tbs. Margarine  
¾ cup coconut  
¼ cup chopped nuts