



Rhubarb Spice Cake

INGREDIENTS

2 cups all-purpose flour
1 1/2 cups sugar, divided
1/2 cup canola oil
1/3 cup water
1 1/4 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 teaspoon ground nutmeg
1 teaspoon vanilla
3 large eggs
1 3/4 cups finely chopped fresh rhubarb
1 cup chopped nuts

INSTRUCTIONS

Step 1

Heat oven to 350°F. Grease bottom and sides of 13x9-inch pan with shortening; lightly flour. Alternatively, use pan spray to coat dish.

Step 2

In large bowl, beat flour, 1 1/4 cups of the sugar and remaining ingredients except rhubarb, and nuts with electric mixer on low speed just until combined, scraping sides of bowl as necessary. Stir in rhubarb. Pour into pan. Sprinkle with nuts and remaining 1/4 cup sugar.

Step 3

Bake 45 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.