

Applesauce Rhubarb Loaf

Loaf Ingredients

1 ½ Cup Flour
1 tsp Baking Powder
1 tsp Cinnamon
¼ tsp Baking Soda
¼ tsp Salt
1 Egg
2/3 Cup Brown Sugar
2/3 Cup Applesauce
¼ Cup Cooking Oil
1 Cup Chopped Rhubarb

Topping

1 Cup Brown Sugar
1 ½ tsp Cinnamon
¼ tsp Nutmeg



Instructions

Mix dry ingredients (except brown sugar). Make a well in the center, then set aside.
Beat egg, brown sugar, applesauce and cooking oil.
Add all at once to dry mixture. Stir until moistened. Fold in rhubarb.
Sprinkle top with cinnamon sugar topping. Bake at 350 F for one hour.



If using a muffin tin instead of a loaf pan, bake at 375 F for 25 minutes. Be sure to check your muffins to ensure they are done.

Tip: Check the “doneness” by inserting a toothpick into the middle of your baking product. If the toothpick comes out clean, your baking is done. If it comes out doughy, continue baking in 3-5 minute time periods until done.