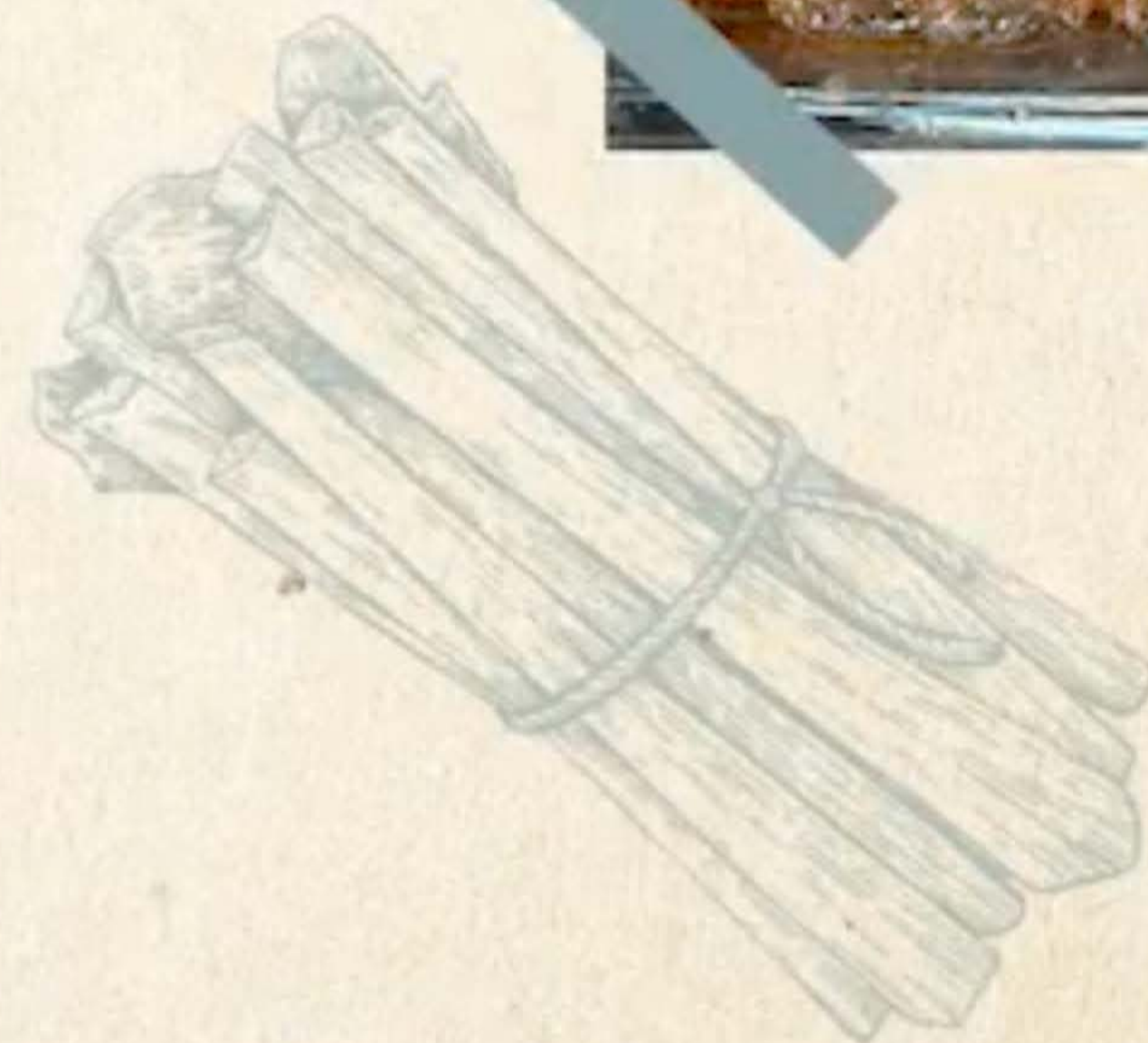


BRO. PAUL'S RHUBARB PUDDING



Ingredients:

- ✦ ½ cup white sugar
- ✦ 2 tablespoons shortening
- ✦ 1 beaten egg
- ✦ ¼ cup milk
- ✦ ½ teaspoon salt
- ✦ 1 cup flour
- ✦ 3 ½ teaspoons baking powder
- ✦ 3 cups diced rhubarb
- ✦ 1 ½ cups white sugar
- ✦ 2 cups boiling water



BRO. PAUL'S RHUBARB PUDDING



Instructions:

1. Combine shortening, egg, milk, salt, flour, baking powder and spread in a well greased pan.
2. Combine Rhubarb and sugar with boiling water, pour over batter and bake for 25 minutes at 400 degrees or until cake is set and brown.
3. Serve warm with heavy cream or whipped cream (optional) on top.

