**RHUBARB COFFEE CAKE**

**Ingredients – cake batter**

2 C flour

1¼ C sugar

1 tsp soda

1 tsp salt

¼ tsp cinnamon

¼ tsp allspice

½ C oil

2 eggs

½ C milk

2 C rhubarb, cut in small pieces

**Ingredients – topping**

2/3 C flour

½ C brown sugar

4 T margarine

¾ C flaked coconut

¼ C chopped nuts

**Instructions**

Sift dry ingredients into mixing bowl.

Combine oil, eggs and milk in another bowl and beat well.

Add to dry ingredients.

Fold in rhubarbs and turn into a greased 9x13” pan.

Mix topping ingredients together.

Spoon topping over batter and bake at 350ºF for 50 min.