

Rhubarb Bread

Jacob · 28/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

This rhubarb bread recipe will turn one of the wonderful gifts of spring into a delicious treat for the whole family

Ingredients

- - 1 cup milk - 1 tablespoon lemon juice - 1 teaspoon vanilla extract - 1 $\frac{3}{4}$ cups brown sugar
- divided - $\frac{1}{2}$ cup vegetable oil - 1 large egg - 2 $\frac{1}{2}$ cups all-purpose flour - 1 teaspoon salt - 1 teaspoon baking soda - 1 $\frac{1}{2}$ cups chopped rhubarb - $\frac{1}{2}$ cup chopped walnuts - $\frac{1}{2}$ teaspoon ground cinnamon - 1 tablespoon butter
- melted

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Lightly grease two 9x5-inch loaf pans. Stir milk
2. lemon juice
3. and vanilla together in a small bowl; let stand for 10 minutes. Mix 1 ½ cups brown sugar
4. oil
5. and egg in a large bowl. Combine flour
6. salt
7. and baking soda; stir into sugar mixture alternately with milk mixture just until combined. Fold in rhubarb and walnuts. Pour batter into prepared loaf pans. Combine remaining 1/4 cup brown sugar
8. butter
9. and cinnamon in a small bowl. Sprinkle this mixture over the unbaked loaves. Bake in the preheated oven until a toothpick inserted into the center of a loaf comes out clean
10. about 40 to 60 minutes.