

Rhubarb Pudding Cake - Gluten and Casein Free

(My mom gave me the base recipe she got from a Taste Of Home Cookbook)

Grease a 9X9 cake pan	Grease a bread pan
4 Cups diced rhubarb	2 Cups diced rhubarb
1 cup Sugar	1/2 cup Sugar
1/4 Cup Vegetable Shortening	2 Tablespoons Vegetable Shortening
1/2 cup sugar	1/4 cup sugar
1 egg	1 egg
1/2 teaspoon vanilla extract	1/4 teaspoon vanilla extract
1 Cup GF flour blend	1/2 Cup GF flour blend
1/2 teaspoon baking powder	1/4 teaspoon baking powder
1/4 teaspoon salt	1/8 teaspoon salt
1/2 cup almond milk	1/4 cup almond milk

In a large glass bowl combine rhubarb and first sugar amount. Cook on high in the microwave on high for 6 to 8 minutes until soft. Stir every minute or two. In a bowl cream shortening the second sugar amount until fluffy. Beat in an egg and vanilla. Combine GF flour, baking powder, and salt. Add to creamed mixture alternately with almond milk. Beat until combined.

Pour into greased baking pan. Pour rhubarb mixture over batter. Cool on a wire rack. Can serve with non-dairy ice-cream.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Desserts.html>