



TAUNY 2014 Dairy Princess Buttermilk Baking Recipe Swap



Minnie's Rhubarb Coffeecake Artemis Bakers

Ingredients

½ cup shortening or butter
1½ cup brown sugar
1 egg
1 cup buttermilk
1 tsp baking soda
½ tsp salt
2 cups flour
2 cups diced rhubarb (plus once cup diced strawberries, optional)

Directions

Cream shortening, sugar and egg. Add dry ingredients with buttermilk. Add rhubarb. Spread into a 9 x 13 greased pan.

Topping: ½ cup sugar, 1 tbsp butter, 1 tbsp cinnamon. Sprinkle over batter and bake in a 350 degree oven for 50 minutes.

The Story

Teresa Stone, the baker behind Artemis Bakers, is also a local fitness instructor and TAUNY's annual giving director. She chose Todd's recipe because she liked the story AND because she had a nice big crop of fresh rhubarb!

Todd Moe tells the story of this favorite recipe he submitted: Rhubarb season always reminds me of an elderly neighbor from my childhood. I grew up in central Minnesota, about an hour north of Minneapolis. Yep- Lake Wobegon country. Minnie Reimann was my family's go-to person for advice on gardening and local lore. She never married and spent all of her 88 years on her family farm. I don't remember that she ever wore a dress. Her white hair was always tucked under a net, the kind cafeteria workers wear. Her only indoor plumbing was the kitchen sink. Minnie raised chickens and spent most of the non-winter months in her garden. She was our "Egg Lady." My mom bought a dozen eggs, or two, every week. My sister and I often tagged along on weekends and during summer vacation. We adored the hens and her garden tours. In my mind, I can still see Minnie's twinkling eyes and hear her laughter.

It was a Saturday morning in early May at Minnie's that I got my first taste of her favorite rhubarb recipe. Over local news and gossip at the kitchen table, we savored warm rhubarb coffeecake, tart and sweet with a hint of cinnamon. (Even better with a dollop of whipped cream!) When I bite into this cake, I think of her hens, the garden, and warm kitchen. And, oh, how Minnie would laugh, knowing I'm sharing her recipe with the North Country. Enjoy!