



DANISH SISTERHOOD *of* AMERICA

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Recipe: Rabarberkage

Rhubarb Dessert

INGREDIENTS

1 pound rhubarb
1 cup water
½ cup sugar
1 cup crumbs like zwieback cookies
¼ cup butter
1 tablespoon sugar
Whipped cream

DIRECTIONS

Wash rhubarb and cut in pieces. Do not peel. Simmer in water and sugar about 15–20 minutes. Brown crumbs, butter and sugar in skillet. Stir. Watch carefully that it does not burn. Grease baking dish and alternate layers of crumbs and rhubarb. Bake about 30 minutes at 350° F. Serve warm with whipped heavy cream.