

Cooking Corner

Cherished Family Recipes Revealed

(NAPSA)—The flavor of America, many say, can be found in a new cookbook that features favorite family recipes from around the country, such as this one, which won a blue ribbon at a county fair. Here's the cookbook's prize-winning recipe for Rhubarb Spice Cake:

Rhubarb Spice Cake

- 1 cup butter, softened, plus 1 tablespoon, chilled
- 2 cups brown sugar
- 1 egg
- 1 cup buttermilk
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon apple pie or pumpkin pie spice
- 2½ to 3 cups rhubarb, finely chopped
- ½ cup pecans, finely chopped

Preheat oven to 350°. Grease 13x9x2-inch baking pan. In a large bowl, cream 1 cup butter and 1½ cups brown sugar together with electric hand mixer. Add egg to creamed mixture and combine. Add buttermilk and vanilla, beat until combined. Sift flour, baking soda, salt, 1 teaspoon cinnamon and apple pie spice together in a medium bowl.

Add to the creamed mixture and blend well. Stir in rhubarb until thoroughly combined. In another medium



A prize-winning Rhubarb Spice Cake is just one of the recipes found in a new cookbook celebrating America's culinary heritage.

bowl, mix together ½ cup brown sugar, 1 teaspoon cinnamon, 1 tablespoon chilled butter and pecans. Mix together with a fork until well combined and crumbly. Pour batter into prepared pan and top with crumbly mixture. Place pan on a baking sheet to catch any spills. Bake for 40-48 minutes.

Yield: 16 servings

This recipe—by Loni Lucas, an employee at the Elk River, MN Perkins Restaurant—and many more wonderful recipes were collected from families around the country for the cookbook. It was created to commemorate the 50th anniversary of Perkins Restaurants & Bakeries and is available at any of the chain's participating locations.

More Recipes

You can learn more and find other great recipes online at www.perkinsrestaurants.com.