

Rhubarb Bread

1 - 1½ cups coarsely chopped rhubarb
1 cup sugar
1½ cups flour
1½ tsp baking powder
½ tsp baking soda
½ tsp salt
1 egg
2 tablespoons milk
4 tablespoons melted butter

Preheat the oven to 350 degrees.

Steep the rhubarb in ½ cup of the sugar for 1 hour or more (even overnight) stirring once or twice.

Mix the remaining sugar and all of the dry ingredients together.

Beat the egg lightly and stir in ¼ cup of the juice exuded by the rhubarb after steeping. Stir in the milk and melted butter.

Mix the dry ingredients into the wet, stirring just enough to mix.

Fold in the rhubarb (after draining any remaining juice).

Scrape the batter in a buttered 8-inch loaf pan.

Bake for 1 hour.

Let the bread rest in the pan for 10 minutes before unmolding, then cool on a rack.