

Michigan Rhubarb Upside-Down Cake

*from **In Our Grandmothers' Kitchens***

Ingredients:

for the topping:

3 cups rhubarb (1/2-inch chunks)
3/4 cup sugar
10 large marshmallows, cut in half

for the cake:

1/2 cup (1 stick) sweet butter, at room temperature
1 cup sugar
2 eggs
1/4 teaspoon salt
3 teaspoons baking powder
1-3/4 cups flour
1/2 cup milk
1 teaspoon vanilla

Instructions:

Preheat the oven to 350 degrees. Generously grease a 10-inch iron skillet, and arrange the rhubarb pieces in the bottom. (If you don't have a 10-inch skillet, use an 8- or 9-inch square baking pan.) Sprinkle the sugar on top, followed by the marshmallows.

For the cake cream together the butter and sugar. Beat in the eggs, 1 at a time. Add the baking powder and salt. Stir in the flour alternately with the milk, beginning and ending with the flour. Stir in the vanilla, and pour the batter over the rhubarb mixture.

Bake the cake until a toothpick inserted into the center (but not too far down; don't hit the rhubarb!) comes out clean, about 50 minutes. If the cake is brown but not done before this happens, decrease the oven temperature and continue baking.

Allow the cake to cool for 5 to 10 minutes. Loosen the edges with a knife, and invert the cake onto a serving plate held over the skillet. Turn upside-down. Remove skillet.

Serve alone or with whipped cream. Serves 12.