

Strawberry Rhubarb Cake

Preheat oven to 350 degrees.

Crust

- 2 sticks melted butter or margarine
- 2 cups flour
- 4 tablespoons sugar
- 1/2 teaspoon salt

Mix and pat into bottom of a 9" x 13" baking pan.

Filling

- 8 cups rhubarb
- 3 oz. strawberry Jello

Cut rhubarb into small pieces. Spread rhubarb on top of crust. Sprinkle jello over rhubarb. Bake in a preheated 350 degree oven for 30 minutes. Make streusel topping while cake is in the oven.

Strawberry Rhubarb Cake

Streusel Topping

- 1 cup flour
- 1 stick cold butter or margarine
- 1/4 cup white granulated sugar
- 1/4 cup brown sugar

Using a knife, cut all ingredients together until it resembles course crumbs.

Remove cake from oven and sprinkle with streusel topping.

Bake for an additional 15 - 20 minutes. Remove from oven. Cool.

Serve with vanilla ice cream or whipped topping if desired. Enjoy!