

Orange Rhubarb Breakfast Bread

Recipe makes 1 loaf

Ingredients:

- ½ cup butter, softened
- 1 cup sugar
- 2 eggs
- ½ teaspoon grated orange peel
- ½ teaspoon vanilla extract
- 1 ½ cups all-purpose flour*
- ½ teaspoon cream of tartar
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup sour cream
- 1 2/3 cups chopped fresh rhubarb
- ½ cup chopped walnuts



*Substitute 2 tablespoons almond meal and 2 tablespoons flax seed for ¼ cup of the flour

Directions:

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in the egg, orange peel and vanilla. Add sour cream. Fold in rhubarb and walnuts. Combine the flour, baking powder, cream of tartar, baking soda and salt in a separate bowl. Mix the dry ingredients with the creamed mixture gently a little at a time being careful not to over-mix.
2. Transfer to a loaf pan well coated with oil. Bake at 350° for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Yield: 1 loaf.
3. Let sit overnight in the refrigerator before cutting.