**Fort New Salem Rhubarb Cobbler**

 **½ cup shortening (or unsalted butter)**

**1 cup brown sugar**

**½ cup white sugar**

**1 large egg**

**2 cups all purpose flour**

**½ teaspoon salt**

**½ teaspoon baking soda**

**1 teaspoon cinnamon**

**1 cup buttermilk**

**1 ½ cup chopped rhubarb**

**For topping, use ¼ cup sugar plus one tablespoon cinnamon, or for a “gooey” topping use 3 tablespoons melted butter, ½ cup brown sugar and 2 teaspoons cinnamon.**

Grease and flour a 9x13 cake pan. Cream shortening and sugars. Add the egg and mix well. Sift together flour, salt, soda, and cinnamon. Add the flour mixture and the buttermilk alternatively to the butter/sugar mixture, mixing well after each addition. Fold in the chopped rhubarb and pour into prepared pan. Sprinkle or drizzle the desired topping. Bake in a preheated oven at 350 degrees for about 40 minutes. (Recipe from Lori Hostuttler personal collection.)