

A Recipe From *tikkido*

Rhubarb Bread

<https://tikkido.com/blog/rhubarb-bread-recipe>

Ingredients:

- 3 eggs
- 2 cups brown sugar
- 1 cup vegetable oil
- 2 teaspoons vanilla extract
- 2 1/2 cups rhubarb, diced
- 3 cups all purpose flour
- 1/2 teaspoon baking powder
- 2 teaspoons baking soda
- 1/2 teaspoon nutmeg
- 2 teaspoons cinnamon
- 1/2 teaspoon allspice
- 1 teaspoon salt



Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Combine eggs, brown sugar, vegetable oil, and vanilla in a bowl and beat until well mixed and frothy.
3. Add dry ingredients and mix to form a thick batter.
4. Add diced rhubarb and mix to distribute evenly.
5. Divide batter between 2 bread loaf pans, and bake at 350 degrees for one hour.
6. Let cool completely before slicing.