

Rhubarb Dump Cake

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

Ingredients:

4 cups chopped rhubarb (a little over a pound, enough to fill your pan in a single layer)
1/2 cup white sugar
1 teaspoon cinnamon
1 (3 ounce) package strawberry gelatin (optional)
1 package yellow cake mix
1 cup water (or milk, according to cake-mix directions)
1/4 cup (1/2 stick) butter, melted (I tend to be a little generous with this—maybe 5/8 stick?)

Instructions:

Preheat the oven to 350 degrees. Grease a 9-by-13-inch baking dish. Spread the rhubarb evenly in the bottom of the baking dish. Sprinkle the sugar over the rhubarb, followed by cinnamon, the gelatin (if you are using it; I didn't), and finally the cake mix. Pour the water and melted butter over the top. Do not stir. Bake for 45 minutes or until the rhubarb is tender.

Serve this treat by itself or with whipped cream, ice cream, or frozen yogurt. Serves 8.