

RHUBARB COTTAGE PUDDING

Cottage Pudding is a homey-sounding name picturing a dessert that's simple and easy to make. This rhubarb cottage pudding fulfills that promise and has just the tart, invigorating tang one wants in a Springtime dessert. Crisco blends easily with the other ingredients in this quick dessert and its own sweet fresh flavor makes the cake fresh flavored.

½ cup Crisco	2 cups flour	½ teaspoon salt
1 ¼ cups sugar		2 teaspoons baking powder
1 egg beaten		½ teaspoon ginger
	1 cup unsweetened cooked rhubarb	

Blend Crisco and sugar. Add beaten egg and rhubarb. Sift dry ingredients and add to mixture. Beat thoroughly. Bake in Criscoed loaf tin in moderate oven (350° F.) for 1 hour. Serve hot with favorite pudding sauce.