

Non-dairy Rhubarb Bread

From: Jennie @ On the table tonight

1-1/2 c. sugar
1 stick non-dairy butter
2 eggs
2 c. flour
1 t. baking soda
½ t. kosher salt
¼ t. baking powder
1/3 c. vanilla soy milk
2 c. diced rhubarb

Lightly grease and flour 2 bread pans, then preheat oven to 350°F.

In a large bowl, cream sugar and non-dairy butter. Add eggs and mix until combined and lighter in color. In a separate bowl, combine flour, baking soda, salt, baking powder and stir with a whisk. Add to the egg mixture, then mix until well combined. Add soy milk and rhubarb, mix again.

Divide mixture between 2 bread pans and spread out with a spatula. Bake at 350° F for 50 minutes or until top is golden and pulling away from the sides of the pan.

Cool in pan for 5 minutes, then turn out on rack to completely cool. Seal in a plastic bag after cooled, keeps for several days (and gets better each day).