

## Rhubarb Featherlight Cake

1 cup G.F. Mix  
1 teaspoon vanilla  
2 teaspoons baking powder  
2 eggs  
1/2 teaspoons baking soda  
2/3 cup sugar  
1 teaspoon Xanthun Gum  
1/3 cup mayonnaise  
1/2 teaspoon salt  
2/3 cup sour cream  
1 teaspoon Egg Replacer

Mix dry ingredients. Set Aside.

Beat eggs and sugar until light and foamy. Mix on low, blend in flour mixture, beating only until smooth. Stir in mayo and sour cream (DO NOT BEAT). Pour into a greased pan and bake at 350 for approx 35 mins.

### Fluffy White Frosting

1/2 c white corn syrup  
1/4 teaspoon cream of tarter  
1 egg white  
1 teaspoon vanilla

Beat egg white and cream of tarter until soft peaks form. Beat in vanilla. Bring syrup to a boil in the microwave and gradually beat in hot syrup and continue to beat for approx 3 mins until stiff and shiny. Make approx 2 cups.

### Rhubarb Cake

Make white cake as above double the recipe and pour into a greased 9"x13" pan. Sprinkle 4 cups of rhubarb over the top and 1/2 cup of white sugar. Gently pour one small container of whipping cream (do not whip it) and bake for approx 50-60 at 350.

*Maureen Hill*