Rhubarb Shortcake (USA)

Shortcake:

1 c. sugar  
1 Tbsp. butter, plus additional for greasing pan  
2 tsp. baking powder  
1 tsp. salt  
1 egg  
1/2 c. milk  
1 c. diced fresh rhubarb (from 2 stalks)  
1 1/2 c. flour

Sauce:

1 c. diced fresh rhubarb (from 2 stalks)  
1/3 Tbsp. butter  
1/3 c. sugar  
1 Tbsp. cornstarch  
scant 1/2 tsp. ground cinnamon  
1 c. boiling water

Preheat oven to 350º. In a large bowl, combine sugar and butter. Add baking powder, salt, egg, and milk, and stir until well blended. In a medium bowl, combine rhubarb and flour. Stir together until rhubarb is well coated, then add to sugar mixture and blend well. Put batter into a greased 8-by-8-inch square pan and bake at 350º for 35-40 minutes, until top is lightly browned.

To make sauce, put rhubarb, butter, sugar, cornstarch, and cinnamon into a medium saucepan. Add boiling water; cook, stirring, over medium heat until rhubarb is cooked and sauce is smooth and thickened. Serve sauce hot or cold over squares of shortcake. Makes 9 servings.

Melissa C.