

**Mississippi Mirth by Jim McCaffrey • Originally published in the  
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**Rhubarb Upside Upside Down Cake**

8 Tbl butter  
1 1/2 cups packed brown sugar  
8 cups cut up rhubarb  
3/4 cup butter  
2 cups granulated sugar  
4 cups all purpose flour  
2 Tbl baking powder  
2 cups milk  
3 eggs  
1 Tbl vanilla

Preheat oven to 350 degrees. Melt 8 Tbl butter in large skillet or pot.  
Add brown sugar and stir until blended. Add rhubarb and mix until well coated.  
Grease an 11 X 18 baking dish. Cover the bottom evenly with rhubarb mixture.  
Cream butter with sugar in an electric mixer. Add the rest of the ingredients.  
Mix until smooth. Gently pour over the rhubarb mixture and smooth with a  
rubber spatula. Bake 40-50 minutes until toothpick inserted in the center comes  
out clean.

**Sweet Butter Sauce**

1 cup butter  
2 cups sugar  
1 cup cream or 1/2 and 1/2  
2 tsp vanilla

Combine all ingredients in a sauce pan on medium low.  
Cook and stir for about 10 minutes or until sugar is dissolved.  
Pour warm over cake slices and enjoy!