Seasonal Fruit Cake

½ c brown sugar
½ c white sugar
½ c butter
1 -2 eggs
1 tsp vanilla
2 c unbleached all purpose flour
1 tsp baking soda
1 tsp salt
¼ tsp baking powder
Fresh fruit – rhubarb – coarsely diced 3 -4 cups +
Whole blueberries or raspberries
Plums – halved and pitted w skins on (prune type)
Apples – sliced or coarsely diced w peels on
Yogurt, sour cream, sour milk – about ½ - 1 cup in any combination
¼ - ½ c brown sugar
4 tbl butter
1 tsp cinnamon (optional)
½ c oats

Cream sugars and ½ c butter, add eggs (1 or 2 your choice) and vanilla. Sift dry ingredients together and add alternately with dairy to proper consistency - thick batter. Fold in fruit – you can use quite a bit so that batter is very thick w and just covering fruit. Pour batter into oiled and floured 9 x 13 cake pan. Cut together in small bowl ¼ - ½ c brown sugar w 4 tlb butter and stir in oats and cinnamon if you like – sprinkle on top of cake.

BAKE 350 degrees about 30 – 45 minutes till springs back to touch and knife pulls clean from center