



# Rhubarb Strawberry Upside Down Flax Cake

(Gluten Free)

1/3 cup butter or margarine  
 $\frac{3}{4}$  cup brown sugar  
2 cups cut-up rhubarb, fresh or frozen thawed and drained  
2 cups strawberries, fresh or frozen thawed and drained  
grated rind of one orange  
 $\frac{1}{2}$  cup margarine  
1 cup sugar  
3 eggs  
1 tsp. vanilla  
1 tsp. lemon extract  
1 cup rice flour  
1/3 cup potato starch  
2  $\frac{1}{2}$  tbsp. tapioca starch flour  
 $\frac{1}{2}$  cup **Natunola® health's delight Shelled Flax Meal**  
4 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
 $\frac{3}{4}$  cup milk

Preheat oven to 350°F. Grease 9-inch square cake pan. Melt butter in cake pan. Sprinkle melted butter with brown sugar, rhubarb, strawberries and orange rind. In medium sized mixing bowl cream together margarine and sugar until fluffy. Add eggs one at a time beating well after each addition. Add flavourings. Sift dry ingredients together and add alternately with milk adding flour first and last. Blend well. Spoon into prepared pan and bake approximately 45 minutes.

Serve warm with whipping cream or vanilla ice cream.

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