

# Guardian Grains Streusel Rhubarb Bread

1 Cup granulated sugar  
1/2 Cup butter, softened  
1/3 Cup fresh orange juice  
1/2 teaspoon pure vanilla extract  
2 large eggs

2 Cups Guardian Grains Rouge De Bordeaux Flour  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
2 Cups fresh rhubarb cut into 1/4" pieces  
\*Guardian Grains Flaked Barley for sprinkling on top of the loaf

## Streusel

2 tablespoons granulated sugar  
2 tablespoons packed brown sugar  
1 tablespoon GG Flour  
1 1/2 teaspoon ground cinnamon  
1 tablespoon butter, melted

Preheat oven to 350

Grease and flour 8x4 loaf pan. Beat sugar and butter in a bowl until creamy. Add orange juice, vanilla and eggs; beat just until mixed.

Mix flour, baking powder, baking soda and salt in another bowl; by hand, stir into first bowl just until moistened. Fold in rhubarb. Reserve 1 1/2 cups batter. Pour remaining batter into prepared pan.

Stir all streusel ingredients in a bowl until crumbly; sprinkle half of the mixture over batter in pan. Press lightly into batter. Carefully spread reserved batter into pan. Top with remaining streusel mixture and sprinkle with GG Flaked Barley; press into batter

Bake 60-70 minutes or until a wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely. Store wrapped in refrigerator.

Makes 1 loaf or about 12 servings

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