

## Rhubarb Flip

From Linda Dunning

Grease a 9" x 13" pan. Put 5-6 cups (about 12 stalks) of 1" pieces of rhubarb in the bottom. In a saucepan, mix 1 cup sugar, 1/4 cup cornstarch, and 1 teaspoon of cinnamon. Then add 3 tablespoons of water. Boil for two minutes, stirring constantly. Pour over rhubarb. Shake out one box of Duncan Hines cake mix over the rhubarb mixture. Dot with 5 tablespoons of butter. Bake 30 minutes at 350°. Sprinkle half a cup of cold but coconut on top. Bake another 10 minutes. Serve warm or cold, with Cool Whip or whipped cream.