

Rhubarb Bars

Rhubarb Bars (healthy version)

Filling:

3 cups chopped Rhubarb
4 Tablespoon cornstarch
1 cup sugar
1/4 c water
1 teaspoon vanilla

Crust:

1 1/2 cups flour
1 1/2 cups oatmeal
1 cup brown sugar
1 cup butter
1/4 teaspoon soda



Cook Filling until thick, remove from heat, add vanilla and cool. Mix Crust together with pastry blender or pulse in food processor. In a 9x13 inch pan spread and pat 3/4 of the mixture in bottom. Pour filling on and sprinkle remaining crust on top. Bake for 30 min. at 350°F or until golden brown at top. Cool before cutting; can be stored in refrigerator for several weeks.

Rhubarb Bars (richer version):

Crust:

2 cups flour
10 Tablespoons powdered sugar
1 cup butter

Mix and spread in jellyroll pan, bake at 350°F for 10 min.

Topping:

Beat 4 eggs
4 cups Rhubarb thinly sliced
2 cups sugar
1/2 cup flour



Mix and spread on top of baked crust. Bake 35 min at 350°F or until golden brown. Heat may have to be reduced as crust burns easily.

Note: Rhubarb is best harvested from April thru June, but the old saying is to NOT harvest in months with an "R" in the name, such as September. And of course never use the leaves.

You'll discover why Rhubarb is a special favorite of our family with the above 2 recipes that have been handed down thru 3 generations.



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