

Rhubarb Custard Bars

Crust:

1¹/₄ c flour

1/2 c sugar

1/2 c butter at room temp

Filling:

1 c sugar

2 tbsp flour

4 beaten eggs

1 tsp vanilla

4-5 cups rhubarb

Preheat oven to 350°, spray a 9x13 in pan with cooking spray.

Crust: blend flour & sugar together, then cut in the butter with a pastry blender. Press into baking pan. Bake for 10-12 min or until lightly brown.

Filling: in a large mixing bowl blend sugar and flour, then add eggs, vanilla and rhubarb, blend well. Pour mixture over partially baked crust and continue baking for 30-35 min. Serve warm or cooled. Store in refrigerator.

Submitted by Brigitte