



## FROSTED RHUBARB BARS

**½ cup butter or margarine, softened**  
**1½ cups sugar**  
**2 eggs**  
**1 cup (8 ounces) sour cream (or yogurt)**  
**1 teaspoon vanilla extract**  
**2 cups all-purpose flour**  
**1 teaspoon baking soda**  
**¼ teaspoon salt**  
**Chopped rhubarb (about 2 cups)**

### **FROSTING:**

**1 package (8 ounces) cream cheese, softened**  
**¼ cup butter or margarine, softened**  
**2 teaspoons vanilla extract**  
**3¾ to 4 cups confectioners' sugar**

In a mixing bowl, cream butter and sugar. Add eggs, sour cream and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in bananas. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350° for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool.

For frosting, in a mixing bowl, beat cream cheese, butter and vanilla. Gradually beat in enough confectioners' sugar to achieve desired consistency. Frost bars. Store in the refrigerator.

Yield: 3-4 dozen, This icing recipe can be cut in half.

Courtesy of Iris Holten