



RHUBARB CUSTARD BARS

Crust

- 2 c Flour
- ¼ c Sugar
- 1 c Cold Butter

Combine until mixture resembles coarse crumbs. Press in 9 x 13 pan and bake for 10 minutes at 350 degrees. Meanwhile make filling.

Filling

- 2 c Sugar
- 7 Tbsp Flour
- 1 c Whipping Cream
- 3 Eggs (beaten)
- 5 c Chopped Rhubarb (fresh or frozen)

Mix sugar and flour. Whisk in eggs and cream. Stir in rhubarb. Pour over crust. Bake 350 degrees for 40-45 minutes. Cool.

Topping

- 2 Pkgs (3 oz) cream cheese
- ½ c Sugar
- ½ t Vanilla
- 1 c Whipped Cream

Beat cream cheese, sugar and vanilla. Fold into whipped cream and spread on top of bars. Chill and then serve.

Courtesy of Eileen Sheppard, Spin Cycle Laundromat, Prosser WA

Notes: To the ladies who attended Prosser's Art & Wine Walk last month, attached is the Rhubarb recipe that we discussed. Hope you like it.