

Rhubarb Bars (submitted by Susan Sink)

Crust:

1 c flour

1/2 c powdered sugar

1/2 c butter

Filling:

1 c sugar

1/4 c flour

2 eggs, lightly beaten

1 tsp vanilla

3 c finely chopped fresh or frozen rhubarb (Use a food processor with slicer for speedy chopping.)



Combine flour and powdered sugar; cut in butter until mixture resembles coarse crumbs. Press into bottom of a greased 11 x 7 pan. Bake at 350 degrees for 12 minutes. For filling, combine first four ingredients. Stir in rhubarb; pour over warm crust. Bake at 350 degrees for 35-40 minutes or until knife comes out clean. Serve warm if desired (but it's great cold with ice cream, too!) Store in the refrigerator.