

Rhubarb Dream Bars (<http://cookie.allrecipes.com/az/87377.asp>)

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A little different way to use up that abundant supply of rhubarb. It's a nice change of pace from the usual rhubarb pie or cake recipe.

Prep Time: 10 Minutes

Cook Time: 45 Minutes

Ready In: 55 Minutes

Yields: 15 servings

INGREDIENTS:

2 cups all-purpose flour

2/3 cup confectioners' sugar

1 cup butter, softened

3 cups white sugar

1 1/2 teaspoons salt

1/2 cup all-purpose flour

4 eggs, beaten

4 1/2 cups chopped fresh rhubarb

DIRECTIONS:

1. Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, mix together 2 cups of flour, confectioners' sugar and butter until it forms a dough, or at least the butter is in small crumbs. Press into the bottom of a 9x13 inch baking dish.
2. Bake for 10 minutes in the preheated oven. While this bakes, whisk together the white sugar, salt, flour and eggs in a large bowl. Stir in rhubarb to coat. Spread evenly over the baked crust when it comes out of the oven.
3. Bake for another 35 minutes in the preheated oven, or until rhubarb is tender. Cool and cut into squares to serve.