

RHUBARB STEUSEL BARS

INGREDIENTS:

1 1/2 c quick oats
1 c all-purpose flour
3/4 c brown sugar, packed
1/2 c butter/margarine, softened
1/4 c sugar
2 Tbsp all-purpose flour
1/2 tsp ginger
3 c fresh or frozen sliced rhubarb

DIRECTIONS:

1. preheat oven 350°F
2. Stir together 2 tbsp flour and ginger. Add rhubarb - toss to coat.
3. Combine oatmeal, flour, & brown sugar. Cut in butter until mixture resembles coarse crumbs. Reserve 1 cup.
4. Press into 8x8 inch pan.
5. Bake 25 minutes.
6. Top hot crust with rhubarb mixture, sprinkle with reserved steusel. Press down slightly.
7. Bake 30 to 35 minutes. Drizzle with icing.

SOURCE: WWW.BUYLOCALNEBRASKA.ORG

**EAT THE STALKS OF THE RHUBARB
PLANT. THE LEAVES ARE TOXIC &
CANNOT BE EATEN.**

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EXTENSION