

Rhubarb Bars

Adapted from: [Fresh Food Nation](#), Martha Holmberg - pg. 214

Yield: 24 Bars

Preheat Oven: 375 F

Time: Prep 10min/ Stovetop 20min/ Oven 30 min + cooling

Ingredients:

Crust & Topping

Rolled Oats | 1 ½ Cups

Flour | 1 ½ Cups

Baking Soda | ½ teaspoon

Salt | ½ teaspoon

Brown Sugar | 1 ¼ Cups

Butter | 1 Cup + 2 Tbsp (1 ¼ sticks)

Walnuts | 1 Cup chopped

Filling

Rhubarb | 3 Cups chopped

Sugar | 1 to 1 ½ Cups

Cornstarch | 2 Tablespoons

Vanilla Extract | 1 teaspoon

Directions

MAKE THE CRUST & TOPPING: Put the oats, flour, baking soda, salt, and brown sugar in a food processor and pulse to blend. Add the butter and about ½ the nuts and process until the mixture starts to clump together. Put ½ of the mixture into a 9x13 inch baking dish. Add the remaining nuts to the rest of the oatmeal mixture, pulse once just to blend and reserve in the refrigerator for the crumb topping. Press the crust mixture into the baking dish to form an even layer over the bottom. Chill while you make the rhubarb filling.

MAKE THE CRUST & TOPPING: Put chopped rhubarb, sugar, cornstarch, vanilla, and ¼ Cup water into saucepan over medium-high heat; bring to boil, stirring constantly, and then reduce heat to simmer. Continue cooking and stirring until the filling is thick and jam-like, 15-20 min. Let the filling cool, and then pour it over the bottom crust. Crumble the remaining topping mixture over the top as evenly as possible; it's okay if rhubarb peeks through. Bake until bottom crust and topping are nicely golden and the filling is bubbling just a bit around the edges, 25-35 min. Cool completely before cutting into approx. 2" squares

Pantry List

**IN YOUR BOX

**Rhubarb

Flour

Sugar – white & brown

Walnuts

Butter

Cornstarch

Vanilla

Tools

Food Processor

Oven/stovetop/fridge

9x13 in baking dish

saucepan