

Who doesn't like Rhubarb bars & cookies?

Rhubarb swirl dessert

- 1 c. graham cracker crumbs
- 2 T. cornstarch
- 6 T. butter
- 3-oz. pkg. strawberry Jell-O
- 3 T. sugar
- (2) 3-oz. pkg. instant vanilla pudding
- 4 c. rhubarb
- ¼ tsp. vanilla
- 1 c. sugar
- 3 c. milk
- ½ c. water
- 1 container Cool Whip

Mix graham cracker crumbs, butter and 3 T. sugar together. Save ½ c. to put on top. Put rest of crumbs in a 9" x 13" pan and bake 10 minutes at 350°.

Combine rhubarb, 1 c. sugar, water and cornstarch. Cook until rhubarb is done. Add Jell-O. Cool until slightly thickened and spread over crust. Mix pudding and milk. Swirl pudding through the rhubarb mixture in pan. Top with Cool Whip and reserved crumbs. Refrigerate.

Kim Bollman, Luana

Rhubarb custard bars

- 2 c. flour
- ¼ c. sugar
- 1 c. cold butter

Filling:

- 2 c. sugar
- 7 T. flour
- 1 c. heavy whipping cream
- 3 large eggs, beaten
- 5 c. finely chopped rhubarb

Topping:

- 6 oz. cream cheese, softened
- ½ c. sugar
- ½ tsp. vanilla
- 1 c. heavy cream, whipped

Combine 2 c. flour and ¼ c. sugar; cut in butter until mixture resembles coarse crumbs. Press into 9" x 13" baking pan. Bake at 350° for 10 minutes. Combine 2 c. sugar and 7 T. flour in a bowl. Whisk in cream and eggs. Stir in rhubarb. Pour over crust. Bake at 350° for 40-45 minutes or until custard is set. Cool. For topping, beat cream cheese, ½ c. sugar and vanilla until smooth. Fold in whipped cream. Spread over top. Cover and chill. Cut into bars. Store in refrigerator.

Sheila Simmonds, Lansing

Rhubarb dream bars

- 2 c. flour
- ¾ c. powdered sugar
- 1 c. butter

Mix crust and press into 9" x 13" pan. Bake in 350° oven for 15 minutes.

- 4 beaten eggs
- 4 c. chopped rhubarb
- 2 c. sugar
- ¼ c. flour
- ½ tsp. salt

Combine eggs, sugar, flour and salt. Mix. Fold in rhubarb. Pour on top of baked crust. Bake 350° for 40-55 minutes until set and edges start to brown.

Kathy Ender, Colesburg