

DEBBIE'S RHUBARB CUSTARD BARS

36 servings | Bake Time: ~75 min.



Photo:
Debbie w/ Her Grandsons

"These bars are lick the plate good!"
-Lori Granberg

• INGREDIENTS •

2 cups all purpose Flour
1 cup cold Butter
1/4 cup Sugar

Topping:

6 oz. Cream Cheese, Softened
1/2 cup sugar
1/2 tsp. Vanilla Extract
1 cup Heavy Whipping Cream, whipped

Filling:

2 cups Sugar
7 Tbs Flour
1 cup Heavy Whipping Cream
3 large Eggs, beaten
5 cups finely chopped or crushed Rhubarb, thawed and drained



In a bowl, combine flour and sugar; cut in butter until the mixture resembles coarse crumbs. Press into a greased 13x9 pan. Bake at 350° for 10 min.



Meanwhile, for filling, combine sugar and flour in a bowl. Whisk in cream and eggs. Stir in the rhubarb. Pour over the crust. Bake at 350° for 40-45 min or until custard is set. Cool.



For topping, beat cream cheese, sugar and vanilla until smooth; fold in whipped cream. Spread over the top.



Cover and chill; cut into bars, store in the refrigerator.

Yield: 3 dozen