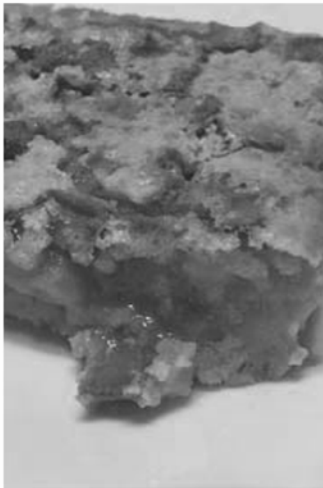




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Rhubarb Dream Bars

2 c. flour
3/4 c. powdered sugar
1 c. butter
Filling:
4 eggs
2 c. sugar
1/2 c. flour
1/2 tsp. salt
4 c. diced rhubarb

Crust: Combine flour and powdered sugar, cut in butter until crumbs form. Press into bottom of 10"x15" pan. Bake at 350° for 15 minutes. While crust is baking prepare filling. Filling: Blend eggs, sugar, flour and salt until smooth. Fold in rhubarb, spread over hot crust. Bake at 350° for 40 to 45 minutes until filling is lightly browned. Cool. Cut into squares.

