



# RHUBARB CUSTARD BARS

- *Makes 36 servings or 3 dozen*
- *Originally published as Rhubarb Custard Bars in Taste of Home April/May 1998, p27*

## PREP TIME

- Prep | 25 m
- Bake | 50 m

## INGREDIENTS

### Crust

- 2 cups all-purpose flour
- 1/4 cup sugar
- 1 cup cold butter

### Filling

- 2 cups sugar
- 7 tablespoons all-purposed flour
- 1 cup whipping cream
- 3 large eggs, beaten
- 5 cups finely chopped fresh or frozen rhubarb, thawed and drained

### Topping

- 6 ounces cream cheese, softened
- 1/2 cup sugar
- 1/2 teaspoon vanilla extract
- 1 cup heavy whipping cream, whipped

## PROCEDURE

- 01** In a bowl, combine the flour and sugar; cut in butter until the mixture resembles course crumbs. Press into a greased 13x9-in baking pan. Bake at 350 degrees for 10 minutes.
- 02** Meanwhile, for filling, combine sugar and flour in a bowl. Whisk in cream and eggs. Stir in the rhubarb. Pour over crust. Bake at 350 degrees for 40-45 minutes or until custard is set. Cool.
- 03** For topping, beat cream cheese, sugar and vanilla until smooth; fold in whipped cream. Spread over top. Cover and chill. Cut into bars. Store in the refrigerator.

## NUTRITIONAL FACTS

1 each: 198 calories, 11g fat (7g saturated fat), 52mg cholesterol, 70mg sodium, 23g carbohydrate (16g sugar, 1g fiber), 2g protein.