

Rhubarb bars

Ingredients

Crust

1 Cup flour

1/3 Cup Sugar

130g Butter (cold)

Filling

2 Eggs

1 ¼ Cup sugar

¼ Cup flour

½ Tsp. Salt

3 Rhubarb stalks

Method

1. Preheat the oven to 170 oC.
2. Line a 15cm by 15cm baking tray with baking paper.
3. For the crust Place the flour, butter and sugar in a food processor and pulse until combines.
4. Press into baking tray and bake for 12-15 mins
5. For the filling,
6. Finely chop the rhubarb, lightly beat the eggs add the dry ingredients and mix, fold in the rhubarb.
7. Pour over the hot crust and bake for 30-40 mins.