



HOME COOKING

with Cathy

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Hello there! I hope everyone is enjoying this beautiful weather which we have been waiting so long for! I am always looking for a new rhubarb recipe for springtime baking and I think I have found one you will enjoy!



Grandma Bev's Rhubarb Dessert (Rhubarb Crisp)

Ingredients:

Crust

- 1 cup all-purpose flour
- 5 Tbsp. confectioner's sugar
- ½ cup butter

Filling

- 1 ½ cups white sugar
- ¼ cup all - purpose flour
- ¾ tsp. baking powder
- ¼ tsp. nutmeg
- 2 eggs beaten
- 3 cups chopped rhubarb

Preperation:

1. Preheat oven to 350 degrees F.
2. Mix 1 cup flour and confectioners` sugar together in a bowl; cut butter into flour mixture using a pastry cutter or two forks until mixture is crumbly. Press flour-butter mixture into a square 8-inch square pan.
3. Bake crust in the preheated oven until golden brown, 15- 20 minutes.
4. Mix white sugar, ¼ cup flour, baking powder, and nutmeg, into the beaten eggs. Fold rhubarb into egg mixture; pour rhubarb filling into the baked crust.
5. Bake in the preheated oven until filling is bubbling, 35-40 minutes.

(Recipe is from Allrecipes.com Canada)