



HOME COOKING

with Cathy

Hello there. This recipe was given to me by my neighbour and friend. I tried it today and it is delicious!

It is from a cook book called "BUTTER CELEBRATES" by Rose Daykin. I hope you enjoy!

by Cathy Abernethy

CLARINGTON PROMOTER CONTRIBUTOR



Rhubarb Bars

- 4 cups of rhubarb, fresh or frozen, cut into ½ inch pieces
 - 1 cup granulated sugar
 - 1 Tbsp. cornstarch
 - 1 teaspoon pure vanilla
 - 1 cup butter, room temperature
 - 1 cup dark brown sugar
 - 2 cups all-purpose flour
 - 1 cup large-flake rolled oats
 - 1 tsp. baking powder
 - ½ tsp. baking soda
 - ½ tsp. salt
1. Preheat oven to 350 F.
 2. Line a 9x9 inch baking pan, buttered and lined with parchment paper.
 3. In a medium pot over medium heat, combine the rhubarb and granulated sugar. Cook, stirring occasionally, until the rhubarb has broken down into a chunky jam. This should take about 15- 20 minutes. Turn down the heat to low. Place a couple of tablespoons of the hot rhubarb mixture in a small bowl with the cornstarch and stir to combine, making sure there are no lumps of cornstarch.
 4. When the rhubarb has cooled slightly, add the vanilla and stir to combine. Set aside.
 5. In a stand mixer fitted with a paddle attachment, cream the butter and brown sugar until light and fluffy. Scrape down the sides of the bowl.
 6. Add the flour, oats, baking powder, baking soda and salt and combine on medium speed until well combined.
 7. Divide the dough into two and press half into the prepared pan firmly and evenly. Spread the rhubarb mixture evenly across the bottom. Crumble the remaining half of the dough across the top of the rhubarb.
 8. Bake for 30-35 minutes or until the top layer is a lovely golden brown.
 9. Remove the pan from the oven and allow the rhubarb to cool completely in the pan before cutting into 16 bars.
 10. Enjoy!