

Rhubarb Bars – from Wendy Bohlke, who got the recipe at a piano recital in 1979 at the First Baptist Church in Snohomish

Preheat oven to 350. Cut together with pastry cutter in medium bowl:

½ c. powdered sugar

2 c. flour

¾ c. butter (cold, cut into T. pieces first)

Press into lightly buttered jelly roll pan, 9x13 pan or 2 8x8 pans. Bake for 10 minutes.

Place this mixture on top of crust:

4 c. finely chopped rhubarb

2 c. sugar

¼ c. flour

1 t. vanilla

3 eggs

Bake for 30 minutes. Allow to cool in pans for 10 minutes. Cut into squares. Remove from the pans after completely cool if you can wait that long.