

RHUBARB DREAM BARS

2 cups flour

$\frac{3}{4}$ cup powdered sugar

1 cup butter

Combine flour and sugar, cut in butter until crumbs form. Press into bottom of jelly roll pan. Bake at 350 degrees for 15 minutes.

Filling

4 eggs

2 cups sugar

4 cups diced rhubarb

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup flour

Blend eggs, sugar, salt and flour until smooth. Fold in rhubarb, spread over hot crust. Bake at 350 degrees for 40 to 45 minutes, until filling is lightly browned. Cool. Cut in squares. Enjoy.