

Rhubarb Crunch

Ingredients

Crust

- 1 cup flour
- 5 Tbsp powdered sugar
- 1/2 cup butter

Filling

- 2 eggs
- 1 1/2 cups sugar
- 1/4 cup flour
- 3/4 tsp baking powder
- Salt
- 2 cups rhubarb, cut up

Instructions

1. Mix together flour, powdered sugar, and butter.
2. Pat into an 8 or 9 inch square pan.
3. Bake at 350° for 15 minutes or until golden brown.
4. Beat 2 eggs until frothy; gradually add sugar, then flour, baking powder, and salt sifted together.
5. Add cut up rhubarb and pour over crust.
6. Bake at 350° for 35 minutes longer.

Rhubarb Crunch

mix together: 1 C flour
5 Tbls powdered sugar
1/2 C butter

Pat into an 8 or 9 inch sq. pan
Bake 350 for 15 min or till golden brown

Beat 2 eggs till frothy; gradually add
1 1/2 C. sugar. 1/4 C flour and
3/4 tsp. baking powder, and salt
sifted together.

Add - 2 lb. cut up rhubarb & pour over crust.

Bake 350° for 35 min. longer