

Rhubarb Crunch

From the kitchen of Gladys Wenhel

Ingredients

Crust

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

Filling

- 2 eggs
- 1 1/2 cups granulated sugar
- 1/4 cup flour
- 3/4 tsp baking powder
- 1 1/4 tsp salt
- Cut up rhubarb

Instructions

1. Mix together flour, powdered sugar, and butter.
2. Press into a 9-inch square pan.
3. Bake 15 minutes at 350°.
4. Beat 2 eggs until fluffy.
5. Gradually add granulated sugar, flour, baking powder, and salt.
6. Add cut up rhubarb.
7. Pour over baked crust.
8. Continue to bake 35 minutes.



Recipe for: Rhubarb Crunch

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Mix together 1c flour 5 tbs. p. sugar
 $\frac{1}{2}$ c butter Pat into 9" sq. pan

Bake 15 min at 350°

Beat 2 eggs until fluffy. Gradually
add $1\frac{1}{2}$ c gran. sugar $\frac{1}{4}$ c flour serves:
 $\frac{3}{4}$ tsp baking powder $1\frac{1}{4}$ tsp salt
add cut up rhubarb.

pour over baked crust. Continue
to bake 35 min



Blank lined paper for writing a recipe.

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