

## Strawberry-Rhubarb bars

### Filling:

- 1 1/2 cups rhubarb, cut into 1-inch pieces (fresh or frozen)
- 1 1/2 cups fresh strawberries, sliced
- 1 Tbsp. lemon juice\*
- 1/2 cup granulated sugar
- 2 Tbsp. cornstarch\*
- 1/2 tsp vanilla extract\*

### Crust:

- 1 1/2 cups flour\*
- 1 1/2 cups quick cook oatmeal\*
- 1 cup packed brown sugar
- 1/2 tsp baking soda
- 1/4 tsp salt\*
- 3/4 cup butter, softened

Preheat oven to 350 degrees.

**Filling:** Place rhubarb, strawberries and lemon juice in a 2-quart saucepan. Cover and cook over medium heat, stir occasionally, until tender, about 8 minutes. Mix granulated sugar and cornstarch together in a small bowl. Stir into fruit. Cook and stir until mixture comes to a boil. Boil 1 minute. Remove from heat. Stir in vanilla extract.

**Crust:** Mix flour, oatmeal, brown sugar, baking soda and salt in a bowl. Add butter. Beat on low speed till crumbly or mix together well with hands. Reserve 1 1/2 cups mixture. Press remaining mixture in bottom of a greased 13x9 pan. Spread rhubarb mixture over crust: sprinkle with remaining crumb mixture. Bake 30-35 minutes or until golden brown. Cool completely.

Makes 3 dozen bars.

I have no dietary information for this, just eat in moderation!!!