

RHUBARB OATMEAL BARS

From Karen Gray

INGREDIENTS

Crust:

1/2	cup	finely chopped nuts
1-1/2	cups	rolled oats
1	cup	brown sugar
1/4	tsp	salt
1-1/2	cups	whole wheat flour
2	sticks	chilled butter, cut into small 1 Tablespoon sized pieces
1/4	tsp	baking soda

Filling:

3	cups	chopped rhubarb
1-1/2	cups	sugar
2	Tbsp	cornstarch
1/4	cup	water
1	tsp	vanilla



INSTRUCTIONS

Combine all ingredients for crust, and mix until crumbly, using a food processor or pastry blender. Pat 1/2 of the mixture into a 13x9x2 inch greased cake pan.

To prepare the filling, combine rhubarb, sugar, cornstarch and water in a medium saucepan and bring to a boil; reduce heat to low and continue to cook, stirring frequently, until mixture is thickened and clear. Stir in vanilla.

Pour filling over crust. Sprinkle with the remaining 1/2 of crumb mixture.

Bake for 25 minutes at 350 degrees. Allow to cool completely before slicing into serving sized bars.

Karen Gray, served at Gary Gray's talk on Climate Change, 5/20/17