

THE CULINARY

Playground



Strawberry Rhubarb Bars

1 cup fresh rhubarb (or frozen unsweetened) , sliced into 1-inch pieces

1 cup fresh strawberries , sliced

$\frac{3}{4}$ tablespoon lemon juice

$\frac{1}{2}$ cup granulated sugar

1 $\frac{1}{4}$ tablespoons cornstarch

CRUST

$\frac{3}{4}$ cup all-purpose flour

$\frac{3}{4}$ cup quick oats (old fashioned may be used, but not instant)

$\frac{1}{2}$ cup brown sugar, packed

6 tablespoons butter , softened

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

$\frac{1}{4}$ teaspoon baking soda

$\frac{1}{8}$ teaspoon salt

DRIZZLE

$\frac{1}{3}$ cup confectioners' sugar

2 teaspoons lemon juice

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

Preheat oven to 350 degrees F.

Grease the bottom of a 9" inch square baking pan.

Combine rhubarb, strawberries, and lemon juice in a 2-qt saucepan. Cover and cook over medium heat, stirring occasionally, 8 to 12 minutes or until fruit is tender.

Combine granulated sugar and cornstarch in a small bowl, then mix into the fruit mixture.

Keep cooking, stirring constantly, until mixture comes to a boil (approximately 1 minute).

Continue boiling until thickened (1 minute). Remove from heat and set aside.

Combine all crust ingredients in a large mixing bowl. Beat on low speed, scraping bowl often, for 1 to 2 minutes or until mixture is crumbly.

Set aside $\frac{3}{4}$ cups of crumb mixture.

Press remaining crumb mixture onto bottom of prepared pan. Spread fruit filling over crust, and sprinkle evenly with reserved crumb mixture.

Bake 25 minutes, or until crust is golden brown and fruit is bubbling.

Cool completely

Mix drizzle ingredients in a small bowl. Drizzle over cooled bars. Cut into bars.