

bite 

by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

STRAWBERRY RHUBARB BARS

Makes 9x13 pan

FILLING

3 cups fresh rhubarb, sliced in ½ " pieces
2 tablespoons cornstarch
1 ¼ cups sugar
¼ cup water
1 small package strawberry Jell-O

THE STEPS:

- Dissolve cornstarch in water
- Place all ingredients in a sauce pan over medium high heat and cook til thick.

CRUST

1 ½ cup oatmeal
1 ½ cup flour
1 teaspoon baking powder
1/2 teaspoon soda
¼ teaspoon salt
1 cup brown sugar
½ cup butter

THE STEPS:

- Whisk together flour, baking powder, baking soda and salt in a mixing bowl.
- Stir in brown sugar.
- Using a pastry blender, cut in butter until the mixture resembles a coarse meal
- Pat ¾ of crust mixture into a 9 x 13 inch pan.
- Pour rhubarb mixture over top.
- Sprinkle remaining crumb mixture over the top.
- Bake at 350 degrees for 35 minutes.
- Cool completely.
- Cut into squares.

THE LOVE: Make sure you allow your bars to cool completely before slicing.