

Rhubarb Custard Bars (Linda Bruning)

Crust:

2 C Flour

$\frac{1}{4}$ C sugar

1 C butter or margarine

Combine flour, sugar and butter until the mixture resembles coarse crumbs.

Press into greased 9" x 13" pan. Bake at 350* for 10 minutes.

Filling:

2 C sugar

$\frac{3}{4}$ C flour

1 C whipping cream or milk

3 eggs, beaten

5 C rhubarb, finely chopped

Combine sugar and flour in a bowl.

Whisk in cream and eggs.

Stir in rhubarb. Pour over crust. Bake at 350* for 40-45 minutes or until custard is set. Cool.

Topping:

6 oz. softened cream cheese

1 C Cool Whip

$\frac{1}{2}$ C sugar

$\frac{1}{2}$ t. vanilla

Mix and spread on the top.