

Rhubarb Lemon Bars

Base

½ cup butter, softened
½ cup sugar
2 scant cups flour
pinch salt

Topping

1.75 cup sugar
4 Tbsp. all-purpose flour
1 tsp. baking powder
pinch salt
4 large eggs
grated zest of 2 lemons
juice of 2 lemon (about ½ cup.)
3 stalks fairly finely chopped fresh rhubarb

1

Preheat oven to 190C.

2

In a medium bowl, stir together the butter and sugar until creamy. Add flour and salt and stir until well combined and crumbly.

3

Press into the bottom of an 8" x 8" pan that has been lined with baking paper. Bake for 8-10 minutes, until just barely golden around the edges.

4

In the same bowl (no need to wash it), combine the sugar, flour, baking powder and salt. Add eggs, lemon zest and lemon juice and stir until well blended and smooth.

5

Sprinkle the rhubarb evenly over the base, and pour the lemon filling over top. Bake for 30 minutes, or until golden and set. Cool completely in the pan on a wire rack before cutting or freezing. Cut into 30 squares