Rhubarb Bars

Ingredients
- 3-6 cups chopped rhubarb
- 1 ½ cups sugar
- 2 tbsp cornstarch
- ¼ cup water
- 1 tsp vanilla
- ½ tsp baking soda
- 1 cup butter
- ½ cup chopped walnuts
- 1 ½ cups rolled oats
- 1 ½ cups flour
- 1 cup brown sugar

Directions
- In a medium saucepan, combine rhubarb, sugar, cornstarch, water, vanilla, & baking soda. Stir constantly, bring to boil and cook until thick & bubbly. Set aside.
- In a large mixing bowl, cut butter into nuts, oats, flour and brown sugar until crumbly.
- Pat ¾ of the crumb mixture over the bottom of a 13” x 9” baking pan.
- Spread rhubarb filling over the crust.
- Sprinkle with remaining crumbs.
- Bake at 375 degrees for 30 minutes or until bubbly and golden brown on top.
- Makes about 2 dozen bars.

You could also use other tart fruits like strawberries and black raspberries.