

Rhubarb Crisp Bars by Sheryl

Filling

3 cups rhubarb, diced small
¼ cup cornstarch
1 to 1¼ cups sugar (depending on preferred sweetness)
¼ cup water
2 tsp. vanilla



Crust/Topping

1½ cups flour
1½ cups oatmeal (not instant)
1 cup brown sugar (light or dark)
¼ tsp. baking soda
1 cup butter, softened

Directions

1. Combine all filling ingredients in saucepan and cook on medium-low until thick, remove from heat and cool.
2. Mix dry crust/topping ingredients together first. Add butter and mix thoroughly until crumbly. Use 3/4 of the mixture and press firmly into a 9x13 pan.
3. Pour filling on top of the crust. Crumble remaining 1/4 crust mixture over the top of the filling.
4. Bake for 30-40 minutes at 375° until golden brown on top and rhubarb filling is set.

Serve warm with ice cream. They will keep in the fridge for a couple weeks (like they would last that long). Enjoy!