



Rhubarb Strawberry Bars

Makes 12 nice sized servings (if you only eat one)

Filling Ingredients

- 1 cup rhubarb, diced into ¼ inch cubes
- 1 cup seasonal strawberries, stems removed and cut into ¼ inch cubes
- 1 Tbsp orange juice
- 1 tsp cornstarch
- Grated zest of 1 orange

Crust and Topping Ingredients

- 1 cup old-fashioned rolled oats
- 1 cup minus 2 Tbsp all-purpose flour
- ½ cup packed dark brown sugar
- ¼ tsp fine sea salt
- 6 Tbsp melted salted butter

Instructions

Preheat oven to 375 degrees with rack in the middle of the oven.

Line an 8 x 8 metal brownie pan with parchment paper (cut to about 8 x 12?) - leaving some of the paper extending over the sides in one direction and put a second sheet of parchment going the other way with paper extending up the sides as well. I take my fingernail to be sure the bottom edges and corners of the paper won't slide about and I spray the paper with Pam.

Dice up fruit, stir in orange juice, zest and cornstarch and mix well. Let it remain on the counter while you make the bottom crust and top crumble. Stir it again when you walk by.

Mix together the oats, flour, brown sugar, and salt and dribble in the butter, mixing everything together with your hands. (This is a great job for little people too). Remove a little less than ½ cup of this crumble.

Press the remaining flour/oat mixture for the crust into the bottom of your brownie pan. I make sure everything is even steven, then I press it down firmly using an offset spatula. or bench

scraper. Top with the fruit mixture and make sure this layer is even. Top with crumbs of the crust-making sure it doesn't stick together in clumps. I then lightly press down on the topping with my hands.

Put into the preheated oven and bake for 42 minutes (look at 35 minutes-it should be browning). Remove from the oven when it is brown and smells delish, and let the pan cool on a rack for a half hour or so. Put the entire pan, when cool to the touch, in the refrigerator for at least an hour or even overnight.

Remove the bars gently from the brownie pan, using the parchment paper. Peel the paper away and put the mass of uncut cookies on a cutting board. Cut into 12 nice pieces (4 rows down and 3 across) with a sharp, long knife.

Keep these stored in the fridge for up to 5 days or in the freezer for up to 3 months. Repeat as long as you can get tender, fresh rhubarb, and nice strawberries.