

Rhubarb Dream

*Recipes From St Michael's
Best of the Best Minnesota Cookbook*

*1 cup flour
5 tablespoons powdered
sugar
1/2 cup butter or margarine
2 eggs
1 1/2 cups sugar
1/4 cup flour
3/4 teaspoon salt
2 cups rhubarb, finely cut*

Preheat the oven to 350 degrees.

In a bowl, blend the flour, powdered sugar and butter. Press into the bottom of an ungreased 11x7-1/2-inch pan.

Bake for 15 minutes.

In a bowl, beat the eggs.

In another bowl, sift the flour, sugar and salt. Mix into the eggs. Add the rhubarb. Pour over the crust.

Bake for 35 minutes.

Per Serving (excluding unknown items): 2888 Calories; 104g Fat (31.9% calories from fat); 32g Protein; 468g Carbohydrate; 9g Dietary Fiber; 672mg Cholesterol; 2692mg Sodium. Exchanges: 8 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 19 Fat; 22 1/2 Other Carbohydrates.