

Foodnity Recipes

Rhubarb Bars with Cream Cheese

15 min Prep time	**30 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup unsalted butter, chilled and diced
- [ ] 1/4 cup granulated sugar
- [ ] Pinch of salt

Cream Cheese Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup granulated sugar
- [ ] 1 egg yolk
- [ ] 1 tsp vanilla extract

Rhubarb Topping

- [ ] 2 cups rhubarb, sliced into 1/4-inch pieces
- [ ] 1/3 cup brown sugar
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp cornstarch

Instructions

1. Preheat the oven to 350°F (175°C). In a food processor, pulse the flour, butter, sugar, and salt until the mixture resembles coarse crumbs.
2. Press the crust mixture evenly into a greased 9×13-inch baking pan; bake for 10-12 minutes until lightly golden.
3. While the crust bakes, beat the softened cream cheese with sugar, then blend in the egg yolk and vanilla until smooth.
4. Spread the cream cheese layer over the warm crust, then return to the oven for another 8 minutes.
5. In a bowl, toss the rhubarb with brown sugar, lemon juice, and cornstarch; let sit for 5 minutes.
6. Scatter the rhubarb mixture over the partially set cheese layer and bake for an additional 12-15 minutes, until the rhubarb is bubbling and the edges are set.
7. Cool completely, then chill for at least 1 hour before dusting with powdered sugar and slicing.

Nutrition per serving

250 kcal	3 g	30 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the rhubarb releases too much liquid, bake a few minutes longer to evaporate excess moisture.
- For a deeper flavor, sprinkle a pinch of ginger into the rhubarb topping.
- These bars freeze well; wrap tightly and thaw in the fridge before serving.