

Foodnity Recipes

Rhubarb Custard Bars – Sweet Spring Treat

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
- [ ] 1/4 cup granulated sugar
- [ ] 1/2 cup unsalted butter, cold and cubed
- [ ] Pinch of salt

Filling

- [ ] 1 cup rhubarb, cut into 1-inch pieces
- [ ] 2 large eggs, yolks only
- [ ] 1/2 cup heavy cream
- [ ] 1/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice
- [ ] A pinch of ground cinnamon (optional)

Instructions

1. Preheat the oven to 350°F (175°C). In a bowl, combine flour, sugar, and salt, then cut in the cold butter until the mixture resembles coarse crumbs.
2. Press the crust mixture evenly into a 9×13-inch baking pan. Bake for 12-15 minutes, until lightly golden. Remove and let cool slightly.
3. Meanwhile, toss the rhubarb with a tablespoon of sugar and the lemon juice; cook in a saucepan over low heat for 5 minutes until just softened.
4. In a separate bowl, whisk yolks, remaining sugar, vanilla, and cinnamon. Slowly whisk in the cream, then gently fold in the cooked rhubarb.
5. Pour the custard-rhubarb mixture over the warm crust. Return to the oven and bake for 18-20 minutes, until the custard is set but still slightly trembles in the center.
6. Allow the bars to cool completely in the pan, then dust with powdered sugar. Cut into squares and serve.

Nutrition per serving

210 kcal Calories	**4 g** Protein	**25 g** Carbs	**10 g** Fat

Tips & notes

- If the crust browns too quickly, cover with foil during the second bake.
- For extra flavor, stir a pinch of nutmeg into the custard.