

Foodnity Recipes

Rhubarb Shortbread Bars – Buttery, Best Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Shortbread Base

- [ ] 1 cup (226 g) unsalted butter, softened
- [ ] 1/2 cup (100 g) granulated sugar
- [ ] 2 cups (240 g) all-purpose flour
- [ ] 1/4 tsp salt
- [ ] 1 tsp vanilla extract

Rhubarb Topping

- [ ] 2 cups (250 g) rhubarb stalks, sliced thin
- [ ] 1/3 cup (70 g) sugar
- [ ] 1 tbsp lemon juice
- [ ] 1 tbsp butter, melted

Instructions

1. Preheat the oven to 350°F (175°C). In a bowl, cream the softened butter with sugar until light and fluffy; add vanilla, then stir in flour and salt until a crumbly dough forms.
2. Press the dough evenly into a greased 9×13-inch baking pan, flatten with the back of a spoon, and bake for 12-15 minutes, just until the edges turn a pale golden hue.
3. While the crust bakes, combine sliced rhubarb, sugar, lemon juice, and melted butter in a saucepan; cook over medium heat, stirring gently, until the rhubarb softens and the mixture becomes glossy, about 5-7 minutes.
4. Remove the crust from the oven, spread the warm rhubarb mixture over the top, and return to the oven for another 8-10 minutes, allowing the topping to set.
5. Allow the bars to cool in the pan for 10 minutes, then slice into squares or bars; dust with powdered sugar if desired.

Nutrition per serving

210 kcal	2 g	26 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the rhubarb releases a lot of liquid, stir in a teaspoon of cornstarch to thicken.
- For a deeper flavor, add a pinch of ground ginger to the topping.
- These bars can be made ahead and refrigerated; bring to room temperature before serving.