

Foodnity Recipes

Vanilla Rhubarb Custard Bars

20 min Prep time	**30 min** Cook time	**50 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- ▢ 1 ½ cups all-purpose flour
- ▢ ¼ cup granulated sugar
- ▢ ¼ tsp salt
- ▢ ¾ cup unsalted butter, cold and cubed

Filling

- ▢ 1 cup rhubarb, cut into ½-inch pieces
- ▢ 2 large eggs
- ▢ ½ cup honey
- ▢ 1 cup heavy cream
- ▢ 1 vanilla bean, seeds scraped
- ▢ ¼ tsp lemon juice
- ▢ ¼ tsp salt

Finishing

- ▢ Powdered sugar for dusting (optional)
- ▢ Fresh mint leaves for garnish (optional)

Instructions

1. Preheat the oven to 350°F (175°C). In a food-processor, pulse flour, sugar, and salt; add cold butter and pulse until the mixture resembles coarse crumbs.
2. Press the crust mixture evenly into a greased 9×13-inch baking pan; bake for 12-15 minutes until lightly golden.
3. While the crust bakes, whisk eggs, honey, heavy cream, vanilla seeds, lemon juice, and salt together until smooth.
4. Spread the rhubarb pieces over the hot crust, then slowly pour the custard mixture, allowing it to soak the rhubarb.
5. Return the pan to the oven and bake for 18-20 minutes, until the custard is set but still has a gentle wobble in the center.
6. Remove from oven, let cool to room temperature, then chill for at least one hour before slicing.

Nutrition per serving

250 kcal	4 g	30 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the custard appears too runny, bake a minute longer; it will firm as it cools.
- Pat the rhubarb dry after washing to avoid excess moisture in the filling.
- A light dusting of powdered sugar adds a sweet finish without overpowering the tang.