

Rhubarb Crunch

Bake in a 9 x 13 pan
Bake at 350 degrees

Crust:

2 cups flour
10 Tablespoons Powdered Sugar
1 cup butter

Mix crust together and pat into pan. Bake for 15 minutes or until golden brown

Filling:

4 eggs
3 cups sugar
1/2 cup flour
1 1/2 tsp. baking powder
salt to taste
4 cups unsweetened and cut up rhubarb (can be frozen)

Beat eggs til fluffy and gradually add the rest of the filling ingredients. Pour over the baked crust. & Bake for 35 minutes (PLUS)....you don't want to move the pan and have the filling slosh from side to side....bake til fairly set up.....top will be fairly brown...and get almost a crunchy look to it....but filling below takes a while to set up....ENJOY