

A Recipe From *tikkido*

Rhubarb Custard Bars (9x13 Recipe)

<https://tikkido.com/blog/rhubarb-custard-bars-recipe>

Shortbread Base:

- 8 ounces (2 sticks) butter, softened
- 1/2 cup powdered sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 2 cups flour

Rhubarb Custard Bar Filling:

- 4 eggs
- 2 cups sugar
- 1/2 cup flour
- 1/2 teaspoon salt
- 4 cups diced rhubarb

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Cream the butter and powdered sugar for the crust together until fluffy. Add the rest of the crust ingredients together, and mix until combined.
3. Press the dough into the bottom of a 9x13 pan. To make it easier to remove the bars after baking, I like to line my pan with parchment paper.
4. Bake the crust for 15 minutes, and let cool while mixing up the filling.
5. Beat eggs then add remaining filling ingredients and mix until well combined.
6. Pour the filling over the crust, and bake at 350 for another 45 minutes.
7. Let cool completely before cutting.

