

# Strawberry Rhubarb Crisp Bars

**Yield:** 9 x 13 pan, 12-16 servings

## Ingredients

### Brown Sugar Shortbread Base

- 2 sticks butter, room temp
- 3/4 cup light brown sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 2 cups AP flour

### Crisp Topping

- 1/2 cup AP flour
- 3/4 cup brown sugar
- 1/2 cup rolled oats
- 1/4 teaspoon salt
- 1/8 teaspoon cinnamon
- 3 ounces butter, cold & cubed

### Strawberry Rhubarb Layer

- 12 ounces strawberries, quartered
- 12 ounces rhubarb, cut into 1/2 inch pieces
- 1 teaspoon vanilla bean paste
- 2 Tablespoon sugar
- 1/4 cup AP Flour

## Instructions

### Brown Sugar Shortbread Base

1. Spray 9 x 13" pan with nonstick spray, line with parchment paper, and spray with nonstick again.
2. Cream butter, sugar, and salt till light and fluffy.
3. Add vanilla.
4. Mix in flour till combined.
5. Press dough into a pan and chill till firm.
6. Bake at 325 degrees for 25 minutes rotating halfway through.

### Crisp Topping

7. Pulse flour, brown sugar, salt and cinnamon in food processor just to combine.
8. Add in cubed butter & pulse till butter resembles coarse cornmeal.
9. Empty topping into bowl and mix in oats. Refrigerate till ready to use.

### Strawberry Rhubarb Layer - make this when you are ready to bake it, you don't want the fruit just hanging out!

10. Cut rhubarb into 1/2 inch pieces & quarter strawberries.
11. Toss cut up rhubarb & strawberries, vanilla bean paste and sugar.
12. Add flour and toss till everyone is coated.

### Assembly

13. Preheat oven to 350 degrees.
14. Place strawberry rhubarb mixture on top of cooled shortbread.
15. Sprinkle 2 cups crisp topping evenly over strawberries.
16. Bake at 350 degrees for 25-30 minutes.
17. Allow to cool completely in pan. Refrigerate.

## Notes

Make sure the shortbread is cold when it goes in the oven. Same goes for the crisp topping.

Prepare the strawberry rhubarb layer when you are ready to use it. You don't want it hanging out too long because the juices will start to release & this is one time we don't want that to happen.

Bars need to be completely cool before cutting. Serve with ice cream.

