


COOKING WITH JAN ~ June 26, 2019

Recipes at Coborns and kokk.com ~ IT IS ALL ABOUT RHUBARB

RHUBARB GOOEY BUTTERY BARS



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| CAKE BASE | 1 SUPER MOIST YELLOW CAKE MIX 1 EGG | 1/2 CUP BUTTER, MELTED |
| FILLING | 8 OZS CREAM CHEESE, SOFTENED 1/2 CUP BUTTER, MELTED 2 CUPS FRESH RHUBARB, CHOPPED | 3 1/2 CUPS POWDERED SUGAR 3 EGGS |

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM ONLY OF 9X13" CAKE PAN WITH COOKING SPRAY. IN LARGE MIXING BOWL, MIX CAKE BASE INGREDIENTS UNTIL WELL BLENDED; SPREAD INTO BOTTOM OF PAN. IN ANOTHER BOWL, BEAT CREAM CHEESE & POWDERED SUGAR WITH MIXER UNTIL BLENDED; ADD IN 1/2 CUP MELTED BUTTER & BEAT UNTIL MIXED. ADD EGGS, ONE AT A TIME, SCRAPING BOWL OCCASIONALLY. STIR IN RHUBARB; MIX TO BLEND, THEN POUR BATTER INTO PAN OVER THE CAKE BASE. BAKE 38-45 MINUTES OR UNTIL GOLDEN BROWN AROUND EDGES & CENTER IS SET. COOL COMPLETELY, ABOUT 2 HOURS. WHEN READY TO SERVE, SPRINKLE 1 TBLS POWDERED SUGAR OVER THE TOP. USING SHARP KNIFE, CUT INTO 6 ROWS BY 4 ROWS, CLEANING KNIFE BLADE AFTER EACH CUT. SERVE WITH COOL WHIP, IF DESIRED. STORE LOOSELY COVERED IN REFRIGERATOR; MAKES 24 SERVINGS!

RHUBARB UPSIDE-DOWN DESSERT

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| 1/3 CUP BROWN SUGAR | 2 TBLS BUTTER, MELTED |
| 2 TBLS CORN SYRUP, DARK OR LIGHT | 1/2 TSP GRATED ORANGE PEEL |
| 1 1/2 CUPS CHOPPED FRESH RHUBARB | 1/2 TSP WHITE SUGAR |
| 1/8 TSP CINNAMON | 1 CUP VANILLA ICE CREAM |
| 4 PILLSBURY GRANDS FROZEN BISCUITS (FROM 25-OZ BAG) | |

PREHEAT OVEN TO 375 DEGREES; SPRAY INSIDES OF 4—6 OZ CUSTARD CUPS WITH COOKING SPRAY. PLACE CUPS ON COOKIE SHEET WITH SIDES. IN BOWL, MIX THE BROWN SUGAR, BUTTER, CORN SYRUP, ORANGE PEEL & RHUBARB; DIVIDE EVENLY AMONG THE 4 CUSTARD CUPS & TOP EACH WITH A BISCUIT. IN SMALL BOWL, MIX THE SUGAR & CINNAMON; SPRINKLE OVER EACH BISCUIT. BAKE 25-28 MINUTES OR UNTIL DEEP GOLDEN BROWN; COOL 1 MINUTE. TURN UPSIDE DOWN ONTO 4 SERVING PLATES; REMOVE CUSTARD CUPS, SERVE WARM WITH ICE CREAM.

RASPBERRY-RHUBARB SAUCE

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| 3 CUPS FRESH RHUBARB, CHOPPED | 1/2 CUP APPLE JUICE |
| 3 TBLS BROWN SUGAR | 2 CUPS FRESH RASPBERRIES |
| 6 TBLS SOUR CREAM | |

HEAT CHOPPED RHUBARB, APPLE JUICE, BROWN SUGAR & 1 CUP OF THE RASPBERRIES TO BOILING IN A 1 1/2 QUART SAUCEPAN; REDUCE HEAT. SIMMER, UNCOVERED, ABOUT 10 MINUTES, STIRRING OCCASIONALLY, UNTIL RHUBARB IS SOFT; COOL ABOUT 30 MINUTES. ADD REMAINING 1 CUP OF RASPBERRIES; SPOON INTO DESSERT DISHES & TOP WITH SOUR CREAM. MAKES 6 SERVINGS!

RHUBARB MERINGUE DESSERT

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| 1/2 CUP BUTTER, SOFTENED | 1 CUP FLOUR + 2 TBLS FLOUR |
| 1 1/3 CUP + 1 TBLS WHITE SUGAR | 3 EGGS, SEPARATED |
| 1/2 TSP SALT | 1/2 CUP HALF & HALF |
| 2 1/2 CUPS RHUBARB, CUT UP | 1 TSP VANILLA |
| 1/4 CUP FLAKED COCONUT | |

PREHEAT OVEN TO 350 DEGREES; MIX BUTTER, 1 CUP FLOUR & 1 TBLS WHITE SUGAR TOGETHER. PRESS THE MIXTURE EVENLY INTO UNGREASED 9X9X2" SQUARE BAKING PAN; BAKE 10 MINUTES. MIX THE EGG YOLKS, 1 CUP WHITE SUGAR, 2 TBLS FLOUR, SALT AND HALF & HALF IN LARGE MIXING BOWL. STIR IN THE RHUBARB, POUR OVER THE HOT CRUST; BAKE 45 MINUTES. BEAT THE EGG WHITES WITH MIXER ON HIGH SPEED UNTIL FOAMY; BEAT IN 1/3 CUP WHITE SUGAR, 1 TBLS AT A TIME. CONTINUE BEATING UNTIL STIFF & GLOSSY, **DO NOT UNDERBEAT**; ADD IN THE VANILLA. SPREAD THE EGG WHITE MIXTURE OVER THE RHUBARB MIXTURE; SPRINKLE WITH THE COCONUT. BAKE ABOUT 10 MINUTES OR UNTIL LIGHT BROWN; COOL ABOUT 30 MINUTES. CUT INTO 3" SQUARES & SERVE. MAKES ABOUT 9 SERVINGS. THIS IS A YUMMY BUT SWEET DESSERT!

STRAWBERRY-RHUBARB SMOOTHIE

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| 1 CUP RHUBARB, CHOPPED | 1 CUP FROZEN STRAWBERRIES |
| 6 OZS HONEY VANILLA YOGURT | 2 TBLS AGAVE NECTAR |
| 1 CUP CRANBERRY-RASPBERRY JUICE | |

IN BLENDER, PLACE ALL INGREDIENTS; COVER & BLEND WITH ON & OFF PULSES UNTIL PUREED. POUR INTO 2 GLASSES & SERVE IMMEDIATELY. FROZEN RASPBERRIES MAY BE USED INSTEAD OF STRAWBERRIES IF DESIRED. IF TOO TART, ADD SUGAR, A LITTLE AT A TIME, UNTIL DESIRED TASTE.