

Name: Rhubarb Bars Directions Machine Embroidery Design

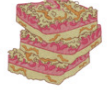
SKU: DC01-KC1887

Brand: Dakota Collectibles




Unique Colors: 13 (8 color Stops)

*Rhubarb
Crumble Bars*

Preheat oven to 350 F. Grease a 9x13 pan.
In a large pot, add sliced rhubarb, water, sugar and lemon juice. Bring to a boil, then reduce heat to a simmer. Cook until rhubarb is softened, about 20 minutes. Remove from heat and stir in vanilla. (Rhubarb mixture is a slushier with more of liquid.) Let cool, and set aside until needed.
In a large mixing bowl, add flour, oats, brown sugar, cinnamon, baking soda, salt, and nutmeg. Stir. Add in butter and mix until fully incorporated and mixture resembles coarse crumbs. Reserve 1 cup of the mixture for the topping.
Add the remaining mixture to prepared baking pan and pat down into an even layer.
Pour rhubarb filling on top of crust and spread evenly. Crumble the reserved crust mixture on top of the filling.
Bake 30-40 minutes, or until the filling has set. The bars will continue to firm up as they cool. Let bars cool completely before cutting.



Unique Colors

	Color Name (Color Code)	Manufacturer - Type
	Super White (1001) [No Color Selected]	madeira - rayon
	Dusty Lilac (1263) [No Color Selected]	madeira - rayon
	Crocus (286)	Exquisite - Polyester 1000m

Complete Color Sequence

#		Color Name (Color Code)	Manufacturer - Type
1		Super White (1001) [No Color Selected]	madeira - rayon
2		Super White (1001) [No Color Selected]	madeira - rayon
3		Crocus (286)	Exquisite - Polyester 1000m