

# LAMORA FAMILY

## FAVORITE RECIPE

### **Strawberry Rhubarb Dream Bars**



#### Crust

- 2 cups flour
- $\frac{3}{4}$ cup powdered sugar
- 1cup butter or 1 cup margarine

#### Filling

- 4 large eggs
- 2 cups sugar
- $\frac{1}{2}$  cup flour
- $\frac{1}{2}$  teaspoon salt
- 3 cups diced LaMora Farms strawberries
- 1 cups thinly sliced LaMora Farms rhubarb

In food processor, mix together the crust ingredients. Press into a 11 x 13-inch pan. Bake at 350° for 15 minutes (crust will be very light colored). Meanwhile, combine eggs, sugar, flour and salt; beat together. Fold in strawberries & rhubarb. Spread filling mixture on hot crust; return to oven to bake 40-45 minutes longer. Cool; cut into bars.

\* Feel free to use all strawberries or all rhubarb or change the ratio to change up the tartness of this delicious dessert!