

## **Rhubarb Bars (from "the neighbors" of Chester Park)**

### **Filling:**

3-4 cups chopped rhubarb  
1-1/2 cups sugar (or less!)  
1/2-3/4 cups water

Bring these to a boil, stirring occasionally.

Add 2 tablespoons of cornstarch dissolved in 1/4 cup of cold water. Stir and cook for about a minute, then remove from heat.

### **Crumble:**

Mix together:

1 cup brown sugar  
1-1/2 cups whole wheat flour  
1 cup soft butter  
1-1/2 cups oatmeal  
1/2 teaspoon soda  
1/2 teaspoon salt

Put 2/3 of the crumble in the bottom of a 9 x 13-inch baking dish (glass is best). Pour the rhubarb mixture over the crumble, then top with the remaining crumble. Sprinkle 1/2 cup of chopped walnuts over the top.

Bake 35 minutes at 350 degrees F.