

Strawberry Rhubarb Crumb Bars from She Makes and Bakes

Prep time: 15 minutes Bake time: 40-50 minutes at 375

Makes a 9x13 pan

Print this recipe

3 cups all purpose flour
1 1/2 cups sugar, divided
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon cinnamon
1 cup shortening
2 eggs
1 teaspoon almond extract
1 tablespoon cornstarch
2 cups strawberries, cut into pieces
2 cups rhubarb, cut into pieces

Preheat your oven to 375 degrees and grease a 9x13 baking dish.

In a large bowl, stir together the flour, 1 cup of the sugar, baking powder, salt, and cinnamon. Add in the shortening and mix with a pastry cutter, fork, or two knives until the mixture resembles coarse crumbs. Add the eggs and almond extract. Press 2/3 of the mixture into a greased 9x13 pan.

In another bowl, combine the remaining 1/2 cup sugar and the cornstarch. Stir together. Add in the strawberries and rhubarb and gently stir until coated. Spoon these over the crust. Sprinkle the remaining crumbs over the strawberries/rhubarb.

Bake for 40-50 minutes or until bubbly and golden brown. Remove from oven and let cool completely before serving.

Note: You can use frozen strawberries and/or rhubarb for this recipe, but do not thaw before using.

Source: Barely adapted from [Taste of Home](#)