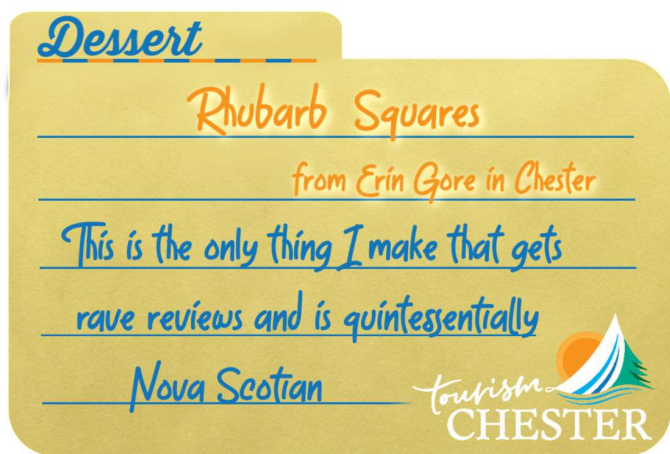


First off I need to thank my friend Lynn Meisner for this recipe - because these Rhubarb Squares are the only things I make that get me rave reviews - and is quintessentially Nova Scotian.

I use fresh rhubarb when it's in season and frozen rhubarb when no fresh can be found - in fact it's mostly what I do with my frozen rhubarb all winter.

ENJOY!

Erin Gore, Chester, NS



Preheat oven to 350 F. Grease 9" by 13" pan.

INGREDIENTS

½ cup margarine

1½ cup brown sugar

1 egg

2 cups of flour (½ whole wheat if desired)

1 tsp baking soda

½ tsp salt

1 cup of sour cream or plain yogurt

1½ - 2 cups of rhubarb in smallish pieces (can be frozen)

Topping:

½ cups brown sugar (or more)

½ cup of walnuts (almonds/pecans if you prefer) (or more)

1 tbsp melted margarine (or more)

1 tsp cinnamon

DIRECTIONS

Cream brown sugar and margarine.

Mix in egg, then flour and sour cream.

Fold in rhubarb.

Pour in prepared pan.

Mix together topping ingredients and sprinkle on dough.

Bake for 50 to 60 minutes.

Let cool before cutting into squares; these are soft.

Enjoy warm or cold