

Rhubarb Custard Bars: Tart, Creamy, and Irresistibly Buttery

If you love the sweet-tart bite of rhubarb and the silky richness of custard, then these



OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Base:

2 cups all-purpose flour

... cup sugar

1 cup cold butter

For the Filling:

2 cups sugar

7 tablespoons all-purpose flour

1 cup heavy whipping cream

3 large eggs, beaten

5 cups finely chopped rhubarb (fresh or thawed frozen)

For the Topping:

6 oz cream cheese, softened

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ teaspoon vanilla extract

1 cup heavy whipping cream, whipped

DIRECTIONS

1. Step 1: Make the Base: Preheat oven to 350°F (175°C). In a bowl, mix flour and sugar, then cut in cold butter until coarse crumbs form. Press evenly into a greased 13x9-inch pan.
2. Bake for 10 minutes, then set aside.
3. Step 2: Prepare the Filling: In a separate bowl, combine sugar and flour. Whisk in cream and beaten eggs until smooth. Fold in the chopped rhubarb.
4. Pour the mixture over the partially baked crust.
5. Step 3: Bake Again: Bake for 40-45 minutes, or until the custard is just set. Cool completely in the pan.
6. Step 4: Make the Topping: Beat softened cream cheese, sugar, and vanilla until smooth. Fold in whipped cream until fluffy.
7. Step 5: Finish the Bars: Spread the topping evenly over the cooled custard. Cover and refrigerate for at least 2 hours.
8. Step 6: Slice and Serve: Cut into bars and serve chilled. Store leftovers in the refrigerator.

TIPS FOR SUCCESS

Don't skip chilling -it helps the custard and topping set perfectly.

Use a serrated knife for cleaner cuts through the layers.

Pair these with: [This Big Family Banana Pudding](#) [These Caramel Apple Pie Cookies](#) [These Easy Pumpkin Spice Muffins](#) [This Pumpkin Delight Dessert](#) [These Old School No-Bake Cookies](#) ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/rhubarb-custard-bars-tart-creamy-and-irresistibly-buttery/>