

# RHUBARB & STRAWBERRY SQUARES

See notes below the recipe for a variety of healthier options for flour, sugar, oil & margarine

## INGREDIENTS

### CRUST & TOPPING

1/2 c	Margarine
1/4 C	Egg substitute <b>OR</b> 1 egg
3/4 C	Sugar
2 C	Flour
1 t	Baking Powder
2 t	Vanilla Sugar

### FILLING

1 - 16 oz bag	Frozen Rhubarb (defrosted)
1 - 16 oz bag	Frozen Strawberries (defrosted)
1 T	Brown Sugar
3/4 C	Sugar
1 t	Vanilla
1/4 C	Corn Starch
	Non-stick cooking spray

## BAKING INSTRUCTIONS

- 1 Preheat oven to 350
- 2 Blend the crust & topping ingredients thoroughly
- 3 Spray large 9 X 13 rectangular baking pan with cooking spray
- 4 Put 1/2 the mix in the pan & use a spoon to pack it evenly
- 5 Blend the Rhubarb & Strawberries in a processor until completely chopped up
- 6 Add other filling ingredients
- 7 Pour over crust
- 8 Bake for 30 minutes
- 9 Remove from oven & sprinkle remaining topping
- 10 You will have gaps where you will see the filling
- 11 Bake an additional 15 minutes
- 12 Cool completely
- 13 Cover with saran wrap & foil & freeze for a few hours
- 14 Cut into squares
- 15 Stores well in airtight container in the freezer

### FLOUR SUBSTITUTES

Coconut flour  
Tapioca flour  
Quinoa flour  
Almond flour  
Potato starch  
Whole Wheat Pastry flour

### SUGAR SUBSTITUTES

Splenda Sugar Blend for Baking  
Maltodextrin  
Agave  
Honey  
Low Cal Maple Syrup

### OIL & MARGARINE SUBSTITUTES

Applesauce  
Banana Puree  
Prune Puree  
Mango Puree  
Pumpkin Puree  
WonderSlim

