

Rhubarb Pie Squares

Base:

3 c flour,
6 tblsp sugar,
3 tsp baking powder,
3 eggs,
1 c Crisco.

Mix first 3 ingredients with beater to make a fine crumb mix. Add eggs to make a dough. Roll. Will make 2 – 9 x 13 regular pans. Note: Dough is hard to work with – roll and then pat and patch.

Filling for 1 pie: Beat 2 eggs well. Add 1 c sugar, 2 tblsp flour, and 1 tblsp marg. Beat until thick. Mix in with spoon 2 ½ c rhubarb. Pour onto base.

Crumbs: make by mixing flour, sugar and margarine. Sprinkle 1/2 crumbs on, sprinkle with cinnamon, and bake 325 approx ¾ hour.