

# Sour Cream Rhubarb Squares

## Topping

1/2 cup sugar  
1/2 cup chopped nuts  
1 Tbsp. butter  
1 tsp. cinnamon

} DOUBLE

## Cake

1/2 cups brown sugar  
1/2 cup butter  
1 egg  
2 cups flour  
1 tsp. baking soda  
1/2 tsp. salt  
1 cup sour cream  
2 cups rhubarb, chopped

Preheat oven to 350°. Grease + flour 13x9 pan. mix Topping ingre. set aside.

In separate bowl, cream together brown sugar, butter + egg. Add flour, soda + salt after mixing with sour cream. Stir in rhubarb. Pour into pan and sprinkle with topping.

Bake 45-50 min.

## Rhubarb Punch

- 6 cups finely chopped rhubarb
- 6 cups water
- 1 12-oz can frozen lemonade concentrate
- 1 cup sugar
- 1 liter lemon-lime soda chilled

In large saucepan, combine rhubarb, water, lemonade + sugar. cover + cook about 20 min. until rhubarb is extremely soft. Strain to remove pulp. Chill liquid. Just before serving, pour rhubarb mixture over ice cubes in punch bowl (or garnish with ice ring) Carefully pour in chilled soda + serve with ice.