

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 alter
nating 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.