



Rhubarb Oat Bars

Equipment

Chopping board and knife
Measuring spoons & cups
Mixing bowl
Saucepan
Square baking dish

Ingredients

6 stalks rhubarb
1 cup brown sugar
½ tsp ground ginger
4 tablespoons water
1 tsp lemon juice
4 tsp cornstarch
1 cup oats
¾ cup plain flour
½ cup shredded coconut
½ tsp salt
⅓ cup butter

What to do

Preheat oven to 180°C.

Task 1 : Prepare ingredients

Wash, dry and chop the rhubarb in 2 cm pieces. Juice the lemon. Melt the butter.

Task 2 : Prepare rhubarb filling

In a medium saucepan, combine the rhubarb, ½ cup brown sugar, ground ginger, 3 tablespoons water and lemon juice. Bring to a boil. Reduce heat to medium; cook and stir for 4-5 minutes or until rhubarb is tender.

Combine the cornstarch and remaining tablespoon water until smooth; gradually stir into rhubarb mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; set aside.

Task 3 : Mix & bake

In a large bowl, combine the oats, flour, coconut, salt and remaining brown sugar. Stir in butter until mixture is crumbly.

Press half of the oats mixture into a greased 20cm. square baking dish. Spread with rhubarb mixture. Sprinkle with remaining oat mixture and press down lightly.

Bake at 180°C for 25-30 minutes or until golden brown. Cool on a wire rack.

Task 4 : Cut & serve

Cut into squares. Dust with icing sugar and serve.

