

## RHUBARB SQUARES

### Ingredients

- ½ cup **sugar**
- ½ cup **chopped nuts** (*optional*)
- 1 Tbsp melted **butter** or **margarine**
- 1 tsp **ground cinnamon**
- ½ cup **shortening**
- 1 ½ cups **brown sugar**
- 1 **egg**
- 2 cups **flour**
- 1 tsp **baking soda**
- 1 cup **sour cream**
- 1 ½ cups **rhubarb**,  
cut into ½" pieces

### Instructions

- 1.** Preheat oven to 350°F. Lightly grease and flour one 9x13-inch pan.
- 2.** In a small bowl, mix white sugar, nuts, butter and cinnamon until crumbly.
- 3.** In a separate bowl, sift together the flour and baking soda.
- 4.** In a large mixing bowl, cream together brown sugar, shortening and the egg.
- 5.** Add sifted flour and soda alternately with the sour cream. Add rhubarb.
- 6.** Turn the batter into the baking pan.
- 7.** Sprinkle with the sugar/nut crumble mixture.
- 8.** Bake at 350°F for 45–50 minutes.