



## Rhubarb Shortbread Bars

with Lemon Glaze

 2h  2 Servings

Rhubarb season is short, so we're making the most of every stalk with these beautiful, shareable, snackable rhubarb shortbread bars. The tender shortbread crust bakes until just golden, before a slightly sweet, delightfully sour rhubarb topping is spread overtop. A silky lemon glaze brings it all together by highlighting rhubarb's signature tartness. (2p-plan makes 9 bars; 4p-plan makes 16—nutrition reflects 1 bar)

## What we send

- 1 lemon
- 2 (5 oz) all-purpose flour<sup>3</sup>
- 5 oz granulated sugar
- ½ lb rhubarb
- 2½ oz confectioners' sugar

## What you need

- nonstick cooking spray
- 8 Tbsp (1 stick) unsalted butter<sup>1</sup>
- kosher salt
- 2 large eggs<sup>2</sup>

## Tools

- 8x8-inch baking dish
- nonstick cooking spray
- parchment paper (optional)
- microwave
- microplane or grater

## Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 270kcal, Fat 11g, Carbs 37g, Protein 4g



### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center. **Lightly grease** an 8x8-inch baking dish with nonstick cooking spray or line with parchment paper.

Place **8 tablespoons butter** in a medium microwave-safe bowl; microwave in 30-second increments until melted.

Zest **half of the lemon**; squeeze **1 tablespoon juice**.



### 2. Prepare shortbread crust

In a medium bowl, whisk together **1 cup flour**, **¼ cup granulated sugar**, and **½ teaspoon salt**. Add to bowl with **melted butter** and stir until combined. Transfer to prepared dish; press firmly into an even layer. Bake on center oven rack until just firm and lightly brown, 15-20 minutes. Let cool for 15 minutes (crust will set as it cools).



### 3. Prepare rhubarb filling

While **shortbread crust** cools, cut **rhubarb** on a diagonal into ¼-inch slices. In a medium bowl, mix together **lemon zest**, **remaining granulated sugar**, **2 eggs**, **¼ cup each of confectioners' sugar and flour**, and **½ teaspoon salt**. Fold in sliced rhubarb.



### 4. Glaze bars & serve

Spread **rhubarb mixture** over **crust**. Bake until browned around the edges and center is set and lightly browned, 35-40 minutes. Let cool completely.

In a small bowl, whisk to combine **remaining confectioners' sugar** and **2 teaspoons lemon juice**. Add more lemon juice as needed until pourable. Drizzle over **cooled bars**. Let **glaze** set, then cut into bars and serve. Enjoy!



### 5. ...

Looking for more steps?



### 6. ...

You won't find them here! Enjoy your Marley Spoon meal!