



Rhubarb Shortbread Bars

with Lemon Glaze



1h



2 Servings

Rhubarb season is short, so we're making the most of every stalk of our favorite ruby veg by making 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 on top. A silky lemon glaze brings it all together by highlighting rhubarb's signature tartness. (2-p plan makes 9 bars; 4-p plan makes 16)

What we send

- 1 lemon
- 2 (5 oz) all-purpose flour ¹
- 5 oz granulated sugar
- ½ lb rhubarb
- 2½ oz confectioners' sugar

What you need

- nonstick cooking spray
- 8 Tbsp (1 stick) unsalted butter ⁷
- kosher salt
- 2 large eggs ³

Tools

- 8x8-inch baking dish
- parchment paper
- microwave
- microplane or grater

Allergens

Wheat (1), Egg (3), Milk (7). 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**.



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!



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.



5. ...

Looking for more steps?



6. ...

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