

Rhubarb

2 WAYS

RHUBARB BROWNIES

BASED ON JOY IN OUR HOME RECIPE

SERVINGS: 16 PCS

PREP TIME: 10 MIN

COOK TIME: 30 MIN

Ingredients

- 3/4 c sugar
- 1/2 cup vegetable oil
- 2 large eggs
- 1 teaspoon vanilla
- 1/2 cup flour
- 1/3 cup cocoa powder
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup finely diced rhubarb
- 1/2 cup chocolate chips

Directions

- Preheat oven to 375, line an 8*8 pan with greased paper
- In a bowl whisk together the sugar, oil, eggs & vanilla.
- In another bowl whisk together the flour, cocoa powder, baking powder & salt.
- Mix the bowls until just blended
- Add the rhubarb & chocolate chips and mix until combined. The batter will be thick.
- Pour and spread the batter into the prepared dish.
- Bake for 25-30 minutes, (or until a toothpick comes out clean)
- Remove brownies from the oven & let cool for 10 minutes. Cut into 16 squares and enjoy!



SIMPLE STEWED RHUBARB

PERFECT FOR ADDING TO YOGURT, PORRIDGE, ICE CREAM OR ENJOYING BY ITSELF

SERVINGS: 4

PREP TIME: 5 MIN

COOK TIME: 10 MIN

Ingredients

- One bunch of rhubarb (approx 400 g)
- Sugar to taste (approx 75 g)
- 2 Tbsp water

Directions

1. Chop the rhubarb into 1 inch pieces (approx)
2. Add rhubarb, sugar, & water to saucepan, & bring to a boil
3. Simmer for about 8-10 minutes depending on how firm or soft you want the rhubarb