



# BURES BERRY PATCH

*Where families gather  
to pick the finest produce*

3760 W Brigham Road, Barneveld

608-924-1404

[www.buresberrypatch.com](http://www.buresberrypatch.com)

## RHUBARB RECIPES

### Freezing Rhubarb:

Rhubarb can be frozen for up to a year. Simply wash and slice fresh then place in freezer bags, no sugar needed. Kathy usually freezes in 2 cup quantities because that is a pretty typical amount for recipes.

### Flo's Rhubarb Bar Dessert

#### Crust

- ❖ 2 Tbsp. milk
- ❖ 1  $\frac{1}{4}$  cup of flour
- ❖ 1 Tbsp. sugar
- ❖  $\frac{1}{2}$  tsp. salt
- ❖ 1 tsp. baking powder
- ❖  $\frac{1}{2}$  cup melted butter
- ❖ 1 egg

#### Topping

- ❖  $\frac{1}{2}$  cup of flour
- ❖ 1 cup of sugar
- ❖  $\frac{1}{4}$  cup of melted butter

Mix crust ingredients together to form a ball. Pat crust ball into the bottom of 9 X 13 cake pan, pushing up on sides. Put 3 cups cut rhubarb over crust. Sprinkle one 3 oz package of strawberry or raspberry Jell-O over rhubarb. Mix topping ingredients together to form crumbly topping and sprinkle on top. Bake at 350° for 40-45 min.

### Rhubarb Parfait Pie

- ❖ 2 cups diced rhubarb
- ❖  $\frac{1}{2}$  cup water
- ❖  $\frac{1}{2}$  cup sugar
- ❖ 3 oz. Strawberry Jell-O
- ❖ 2 cups vanilla ice cream
- ❖ precooked pie shell / graham cracker crust

Place rhubarb, water, and sugar in a saucepan and simmer for 10 minutes. Once simmer time is up, add Jell-O and mix well. Then add 2 cups (1 pint) of vanilla ice cream and mix well until melted. Pour into pie shell and refrigerate.

### Rhubarb Slushie:

- ❖ 2 qts diced rhubarb
- ❖ 2 qts water

❖ 3 C sugar

❖ 1/2 C lemon juice

Bring these to a boil then strain.

Then add 1 pkg strawberry jello or kool aid and some Bures Berry Patch strawberries

Add 1 C vodka. Freeze.

Spoon out and add Sprite

## Crumb Top Strawberry Rhubarb Pie

### Filling:

- ❖ 1  $\frac{1}{4}$  cup sugar
- ❖ 4 tbsp. cornstarch
- ❖  $\frac{1}{2}$  tsp. Cinnamon
- ❖  $\frac{1}{4}$  tsp. Nutmeg
- ❖ 2 cups sliced rhubarb
- ❖ 2 cups sliced strawberries
- ❖  $\frac{1}{2}$  tsp. Almond extract

### ❖ Topping:

- ❖ 1 cup flour
- ❖  $\frac{2}{3}$  cup sugar
- ❖  $\frac{1}{2}$  cup softened butter
- ❖  $\frac{1}{4}$  tsp. Almond extract

Pie is to be made in a deep crust.

In large bowl stir together all filling ingredients except rhubarb and strawberries. Stir in rhubarb and strawberries until well coated with sugar mixture. Spoon into pie shell. Set aside. In medium bowl stir together flour and sugar to make topping. Cut in butter until crumbly. Sprinkle over pie filling. Cover edge of crust with aluminum foil. Bake at 400° for 50-60 min. or until topping is golden brown and filling bubbles around the edges. If desired, remove aluminum foil during last 10 minutes.

## Almond Rhubarb Coffee Cake

- ❖ 1  $\frac{1}{2}$  cup packed brown sugar
- ❖  $\frac{2}{3}$  cup vegetable oil
- ❖ 1 egg
- ❖ 1 teaspoon almond extract
- ❖ 2  $\frac{1}{2}$  cups flour
- ❖ 1 teaspoon salt
- ❖ 1 teaspoon baking soda
- ❖ 1 cup milk
- ❖ 1  $\frac{1}{2}$  cups rhubarb stalks chopped
- ❖  $\frac{1}{2}$  cup sliced almonds
- ❖ 1 cup white sugar
- ❖ 3 tablespoons melted butter
- ❖  $\frac{1}{2}$  cup sliced almonds
- ❖  $\frac{1}{4}$  teaspoon Almond extract

Preheat oven to 350°. Grease 9 X 13 cake pan.

In a large bowl, beat brown sugar, eggs, oil, and almond extract together until smooth. Combine flour, salt, and baking soda; add to sugar mixture alternately with milk. Beat until smooth. Stir in rhubarb and  $\frac{1}{2}$  cup almonds. Pour into prepared pans.

In a small bowl, combine white sugar,  $\frac{1}{4}$  tsp. Almond extract and butter. Stir in  $\frac{1}{2}$  cup of almonds. Sprinkle over batter.

Bake for 30-35 minutes or until the cake tests done with a toothpick.