

Lemon rhubarb bars

Crust:

- 2 cups flour
- 1/2 cup sugar
- 1 cup margarine

Filling:

- 4 eggs
- 2 cups sugar
- 6 tablespoons flour
- 1 cup coconut
- 6 tablespoons lemon juice
- 2 teaspoons vanilla
- 2 teaspoons grated lemon rind (optional)
- 2 cups finely diced rhubarb
- Powdered sugar for garnish (optional)

For the crust, in a mixing bowl, mix together the flour, sugar and margarine until crumbly. Press mixture into a 9-by-12-inch baking pan and bake at 350 degrees 20 to 25 minutes or until light brown on the edges.

For the filling, in a mixing bowl, beat together the eggs, sugar and flour. Add the coconut, lemon juice, vanilla, lemon rind and rhubarb and mix well. Pour over the baked crust and bake at 350 degrees 35 to 40 minutes. Remove from oven and cool in pan. If desired, when cool, sprinkle with powdered sugar.

Makes one 9-by-12-inch pan.

The next Forum will appear in Friday's Time Out section.