

# Cherry Rhubarb Dessert

Tangy cherry and rhubarb filling layered between pie crusts and sprinkled with sugar

Yield:

12-16 servings

Ingredients:

3 c flour

1 t salt

1 c (2 sticks) butter

1/2 c milk

1 egg

1 c cornflakes

4-5 c diced fresh or frozen rhubarb, thawed

1 1/2 c sugar

21 oz (1 can) cherry pie filling (or use homemade)

1 t vanilla

Instructions:

1. In a bowl, combine flour, salt, and butter. Cut in until crumbly. Add milk and egg and mix well.

2. Divide dough in half. On a lightly floured surface, roll each half into a 9" x 13" rectangle.

3. Place one rectangle in the bottom of a greased 13" x 9" x 2" baking dish. Sprinkle with cornflakes.

4. In another bowl, combine the rhubarb and sugar. Stir in the pie filling and vanilla. Spread over cornflakes.

5. Cut slits in remaining pastry and lay on top of filling. Sprinkle top with sugar.

6. Bake at 350 degrees for 50-55 minutes or until crust is

golden brown. Cool on wire rack. Store in refrigerator.



This recipe is from Tammy's Recipes.