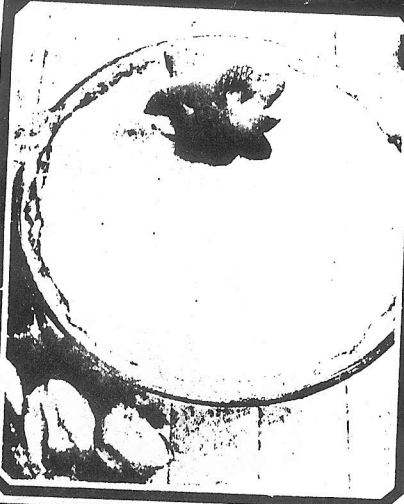


RHUBARB CREAM DELIGHT DESSERT



CRUST:

- 1 cup flour
- 1/4 cup granulated sugar
- 1/2 cup butter or margarine

RHUBARB LAYER:

- 3 cups fresh rhubarb, cut in 1/2-in. pieces
- 1/2 cup sugar
- 1 tablespoon flour

CREAM LAYER:

- 12 ounces cream cheese, softened
- 1/2 cup sugar
- 2 eggs

TOPPING:

- 8 ounces dairy sour cream
- 2 tablespoons sugar
- 1 teaspoon vanilla

For crust, mix flour, sugar and butter; pat into 10-in. pie plate. Set aside. For rhubarb layer, combine rhubarb, sugar

and flour; toss lightly and pour into crust. Bake at 375° for about 15 minutes. Meanwhile, prepare cream layer by beating together cream cheese and sugar until fluffy. Beat in eggs one at a

time, then pour over hot rhubarb layer. Bake at 350° for about 30 minutes or until almost set. Combine topping ingredients; spread over hot layers. Chill.
Yield: 12-16 servings.

Meet the Cook

*Eleanor Timmerman, River Falls, Wisconsin
Rhubarb Cream Delight Dessert*

I love cheesecake, and rhubarb is one of my favorite spring treats. So it's no

wonder I love this! It's the best cheesecake-type dessert I've ever eaten!