

# Rhubarb Pudding Bars

## Ingredients

### Crust:

- 1 cup graham cracker crumbs
- 2 tablespoons sugar
- 1/4 cup unsalted butter, melted

### Fillings:

- 1 cup granulated sugar
- 3 tablespoons cornstarch
- 1 (3.0 oz.) package strawberry jello
- 4 cups rhubarb, finely chopped
- 1/3 cup water
- 1 1/2 cups mini marshmallows

### Topping:

- 1 (8 oz.) package frozen whipped topping, thawed
- 2 (3.4 oz) packages instant vanilla pudding
- 2 2/3 cups milk

## Directions

Preheat oven to 350°F and set aside a 9×13-inch baking dish.

In a large bowl, mix together graham cracker crumbs, sugar, and butter. Set aside 2 tablespoons of mixture, and press the rest into the baking dish.

Bake for 8-10 minutes. Remove from oven and set aside to cool.

For the filling, combine rhubarb and water in a large saucepan. Cook over medium-high heat until softened, 3-4 minutes. Stir in sugar, cornstarch, and jello until thickened and clear.

Pour over cooked crust and top evenly with mini-marshmallows. Chill in refrigerator until set, about 2 hours.

In a large bowl, mix together vanilla pudding mix and milk, then fold in frozen whipped topping.

Spread pudding mixture over marshmallow layer and place in refrigerator until set.

Sprinkle with reserved graham cracker crumbs, then slice, serve, and enjoy!