

STRAWBERRY-RHUBARB SHORTBREAD



SHORTBREAD:

2	Cups	A.P. Flour
1	Cup	Pecans, chopped
1	Cup	Butter, melted
¼	Cup	Sugar

STRAWBERRY-RHUBARB COMPOTE:

½	Cup	Brown Sugar
3	Tbl	Cornstarch
4	Cups	Rhubarb, chopped
2	Cups	Strawberries, hulled & chopped

TOPPING:

2	Cups	Heavy Cream
3	Tbl	Powdered Sugar
1	Tsp	Vanilla
8	oz.	Cream Cheese
1	Cup	Powdered Sugar

DIRECTIONS:

1. Combine flour, pecans, butter and sugar. Press into bottom of 13 x 9 pan coated with pan spray. Bake at 350° for 18 – 20 minutes or until golden brown. Cool pan on wire rack.
2. In a large saucepan mix together brown sugar, cornstarch, 1 cup strawberries and rhubarb. Simmer until rhubarb is soft and mixture thickens. Remove from heat, cool & stir in remaining strawberries.
3. Place heavy cream and 3 tablespoons powdered sugar in a chilled bowl and whip until it's light and fluffy. Remove from bowl and keep cold. (No need to clean bowl for next step).
4. Place cream cheese and 1 cup powdered sugar in bowl and beat until smooth. Fold in 1½ cups of the whipped cream.
5. Spread cream cheese mixture over cooled crust. Top with compote. Spread remaining whipped cream on top & refrigerate 2 hours before serving. Top individual servings with sliced strawberries.