

RHUBARB DELIGHT

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| 1 cup (250 mL) graham wafer crumbs | 4 drops red food colouring, optional |
| 1/4 cup (50 mL) butter, melted | 1 1/4 cups (375 mL) miniature marshmallows |
| 2 tbsp (25 mL) sugar | 1 tsp (5 mL) vanilla |
| 1 cup (250 mL) sugar | 1 cup (250 mL) whipping cream, whipped |
| 1/4 cup (50 mL) cornstarch | 1 pkg (4 serving size) instant vanilla pudding mix |
| 4 cups (1 L) diced rhubarb (1/4 inch/6 mm) | 1 cup (250 mL) milk |
| 1/2 cup (125 mL) water | |

To prepare crust, combine crumbs, melted butter and 2 tbsp (25 mL) sugar in a bowl until blended. Reserve 1 tbsp (15 mL) of crumb mixture for topping. Press remaining crumb mixture onto bottom of a greased 7x11 inch (18x28 cm) baking dish. Bake at 350°F (180°C) for 8 - 10 minutes or until golden brown. Cool crust completely in pan on a rack. Combine 1 cup (250 mL) sugar and cornstarch in a large saucepan. Stir in rhubarb and water. Bring to a boil over medium heat, stirring frequently. Boil, stirring constantly, for 1 - 2 minutes or until thickened. Stir in food colouring. Pour rhubarb mixture over crust and cool completely. Fold marshmallows and vanilla into whipped cream. Spread over rhubarb mixture. Whisk together pudding mix and milk for 2 minutes or until well blended and thickened. Spread over marshmallow mixture. Sprinkle reserved crumb mixture over top. Cover and refrigerate for at least 4 hours or up to 24 hours. Serves 8 - 10.