

Maple Rhubarb with Maple Cheese Crackers
(Mildred Behm, Merrill, WI)

2 c. cut rhubarb
1 t. cornstarch
½ c. maple syrup.

Cook until rhubarb is soft. Add cornstarch to thicken. Cool. Serve over cream cheese with crackers.

Crackers

2 c. flour
½ t. salt
2 c. shredded cheese
1 c. cold butter
Maple syrup (about 1/3 cup)

Cut butter into flour and salt. Mix in shredded cheese. Add enough maple syrup for the dough to stick together. Take small amounts of dough, form a ball and roll flat. Cut into shapes if desired. Place on ungreased cookie sheet with spatula. Brush crackers with a mixture of 2 T melted butter and 2 T maple syrup. Bake in preheated 375° oven for about 15 minutes, until golden.