

## Rhubarb Cheesecake Squares

2 ½ cups flour  
1 cup oatmeal  
1 cup brown sugar  
1 cup cold butter  
2 (8oz.) cream cheese  
1 ½ cups sugar  
1 tsp. salt  
1 tsp. vanilla  
½ tsp. cinnamon  
¼ tsp. nutmeg  
2 eggs  
3 cups rhubarb

In a small bowl, combine flour, oatmeal, brown sugar and butter until crumbly. Set aside 1 cup of mix for topping. Press the rest into pan. For filling: beat cream cheese and sugar until smooth. Add the salt, vanilla, spices. Mix and add eggs. Beat on low until just combined. Stir in rhubarb. Pour over crust. Sprinkle with reserved topping. Bake at 350 for 35-40 minutes until set. Put on wire rack and let cool for approximately 1 hour. Refrigerate at least 2 hours before serving.