



## Rhubarb Torte - 12 servings

Gluten Free

Recipes from [www.naturalhealthyconcepts.com](http://www.naturalhealthyconcepts.com)

### Crust:

1.5 C rolled oats	1.5 C almond flour
1 C brown sugar	½ C chopped walnuts
1 C softened butter	½ tsp soda

Mix until crumbly. Pat ¾ of the mixture into a 9 x 13 pan. Reserve rest of the mix for topping.

### Filling:

5 eggs	4 c fresh rhubarb cut into small pieces
2 C turbinado sugar	Cinnamon
1/3 C almond flour	Dash of sea salt
	1 Tbsp Butter

Beat eggs, add sugar, flour and salt. Add rhubarb to filling mixture. Slowly pour filling into crust. Sprinkle with remaining crust mixture. Lightly sprinkle top of the torte with cinnamon dot with dabs of butter if desired. Bake in a 350° degree oven for 50-60 min.

Per 6 oz serving: Calories 341, Protein 12g, Carbs 44g, Fat 13g, Sat Fat 2.5g, Fiber 4g, Sodium 105mg, Cholesterol 104mg, Phytosterols 10mg

Beneficial Nutrients: B1 .14mg, B2 .33mg, B6 .11mg, Vit C 9mg, Calcium 138mg, Iron 2.2mcg, Magnesium 84mg, Potassium 520mg