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Hotmail [vbardin@hotmail.com](#)[Inbox](#)[Compose](#)[Addresses](#)[Folders](#)[Options](#)[Help](#)**Inbox****From:** LHJ Kitchen <recipemail@email.lhj.com> [Save Address](#) - [Block Sender](#)**To:** vbardin@HOTMAIL.COM [Save Address](#)**Subject:** RHUBARB FOOL FROM LHJ ONLINE**Date:** Fri, 31 Mar 2000 11:00:54 -0500 (EST)[Reply](#)[Reply All](#)[Forward](#)[Delete](#)[Previous](#)[Next](#)[Close](#)RHUBARB FOOL FROM LHJ ONLINE <http://www.lhj.com>

As easy as it is classic, this creamy dessert is a wonderful way to say good-bye to winter and ring in the spring. Truly an April fool's paradise!

Prep time: 10 minutes plus chilling

Cooking time: 35 minutes

Degree of difficulty: easy

1 package (16 oz.) frozen cut rhubarb
 2 tablespoons water
 Pinch salt
 2/3 cup sugar
 1 cup heavy or whipping cream
 1/2 teaspoon vanilla extract

1. Combine rhubarb, water and salt in medium saucepan and bring to boil.

Boil 5 minutes; stir in sugar. Reduce heat to medium-low and simmer 30

minutes, stirring occasionally, until mixture reaches the consistency

of jam. Cool to room temperature, about 15 minutes.

2. Beat cream and vanilla in large mixer bowl on medium-high speed to

soft peaks. Spoon rhubarb over whipped cream; run a knife or thin spatula

through rhubarb and cream to marbleize. Pour into serving bowl or eight

glasses. Cover and refrigerate 2 hours. (Can be made ahead.

Refrigerate

up to 24 hours.) Makes 8 servings.

PER SERVING

Calories 180

Total Fat 11 g

Saturated Fat 7 g

Cholesterol 41 mg

Sodium 29 mg

Carbohydrates 20 g

Protein 1 g

DAILY GOAL

Calories 2,000 (F), 2,500 (M)

Total Fat 60 g or less (F), 70 g or less (M)

Saturated Fat 20 g or less (F), 23 g or less (M)

Cholesterol 300 mg or less

Sodium 2,400 mg or less

Carbohydrates 250 g or more

Protein 55 g to 90 g

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