

Rhubarb Torte

Blend :

1 cup flour

dash of salt

2 tbsp.sugar

1/2 cup butter or margarine

Press it into a pie pan or 9x9 cake pan.

Bake at 325 F for 20-25 minutes.

Combine in saucepan:

1 1/4 cups sugar

2 tbsp. flour

1/3 cup milk or cream

3 egg yolks

Add 2 1/4 cups finely cut rhubarb. { Use 1/2 cup of strawberries or raspberries if desired }

Cook until thick and rhubarb is tender. Pour over baked bottom crust.

Top with meringue :

3 egg whites

6 tbsp.sugar

Bake at 325 F for 12-15 minutes.

ENJOY !!

Yvonne Henderson