

Rhumard Merang Torte

Crust

1 c. flour
2 Tbsp Sugar
1/2 c. margarine
pinch salt

Mix together
Pack into 9x9" pan
Bake 25 min @ 325°

Filling

1 c. Sugar
1/4 c. flour
1/3 c. water
3 egg yolks
2 1/4 c. rhubarb

combine in sauce pan -
Cook until thick.

Start with cooking rhubarb
& water until more tender
Then add other ingredients
Spread over baked crust.

Topping

3 egg whites
6 Tblspn sugar
1/4 tspn cream of tartar

Beat egg whites

Put on top

Bake at 350 until golden
brown - 10 min.