

Rhubarb Meringue Torte

Crust: 1 c. flour
2 tblep. sugar
1/2 c. butter or oil
pinch of salt

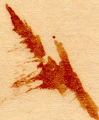
} mix and
pack into
9x9 pan. Bake
25 min at 325°.

Filling 1 c. sugar
1/4 c. flour
3/4 c. water
3 egg yolks
2 1/4 c. diced rhubarb
(over)

} Combine &
cook in sauce
pan until thick.
Spread
over crust
top with
meringue
& brown

try
cooking
rhubarb
alone first

Meringue: 3 egg whites
6 tblad. sugar
1/4 tsp. cream of tartar



De Louis Nygren