

Rhubarb Tort

Crust

2 cups flour

$\frac{1}{2}$ " butter

$\frac{1}{2}$ " shortening

Press in bottom of 9 x 13 pan & bake
350° - 10 min.

Filling

6 egg yolks

2 cups sugar

1 cup milk or cream

4 T flour

Add 5 cups cut rhubarb. Pour over crust
& Bake 40-45 min. or until set & rhubarb soft.

Top

6 egg whites

6 T sugar one at a time

Vanilla

Beat until thick & stands in peaks. Put
over baked filling, sprinkle with Coconut,
brown about 10 min.