

Rhubarb Torte

*Dorothy Rickers Cookbook: Mixing & Musing
Best of the Best from Minnesota Cookbook*

FIRST LAYER

*1 cup flour
2 tablespoons sugar
pinch salt
1/2 cup butter*

SECOND LAYER

*1 1/4 cups sugar
2 tablespoons flour
1/3 cup milk
2 1/4 cups cut rhubarb
3 egg yolks*

THIRD LAYER

*3 egg whites
6 tablespoons sugar
1/4 teaspoon cream of
tartar*

Preheat the oven to 325 degrees.

In a bowl, combine the flour, sugar, salt and butter.

Press into the bottom of an 8x10-inch pan.

Bake for 20 minutes.

In a saucepan, combine the sugar, flour, milk, rhubarb and egg yolks. Cook until thick. Pour the mixture over the baked crust.

In a bowl, beat the egg whites, sugar and cream of tartar. Spread atop the cooked rhubarb mixture.

Brown in the oven for 10 to 15 minutes.

Per Serving (excluding unknown items): 2959 Calories; 111g Fat (33.4% calories from fat); 37g Protein; 463g Carbohydrate; 4g Dietary Fiber; 897mg Cholesterol; 1169mg Sodium. Exchanges: 7 Grain(Starch); 2 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 21 Fat; 23 1/2 Other Carbohydrates.