



## RHUBARB MERINGUE

**2 cups all purpose flour**  
**2 Tablespoons sugar**  
**1 cup cold butter**

**Filling:**

**2 cups sugar**  
**1/3 cup all purpose flour**  
**1 teaspoon salt**  
**6 egg yolks, beaten**  
**1 cup whipping cream**  
**5 cups sliced rhubarb**

**Meringue:**

**6 egg whites**  
**1/2 teaspoon cream of tarter**  
**3/4 cups sugar**  
**1 teaspoon vanilla extract**

In a bowl, mix together flour and sugar, cut in butter until crumbly. Press into a 9x13 inch baking dish sprayed with shortening. Bake at 350 degrees for 20 minutes. Remove from oven and cool on a wire rack in the window while you make the filling.

In a bowl combine the sugar, flour, and salt. Stir in egg yolks and cream. Add rhubarb. Pour over crust and bake at 350 for 50 to 60 minutes or until set. Back on the rack in the window while you make the meringue.

In a mixing bowl, beat egg whites and cream of tarter on medium speed until soft peaks form. Gradually beat in sugar, a tablespoon at a time, until stiff peaks form. Beat in vanilla. Pour over still warm filling. Bake 12 – 15 minutes or until golden brown. Back to the wire rack, then into the refrigerator for 1 – 2 hours or until set.

Courtesy of Peggy Daugherty

*Peggy writes: "This is the pot luck dish to die for!! To every family dinner, Grammy brings her deviled eggs and in the Spring, this rhubarb dessert."*