



## RHUBARB SNOW

**½ C + ¼ C sugar**  
**2/3 C water**  
**lemon rind**  
**1 lb rhubarb**  
**3 egg whites**

Heat 1/2 C. sugar in 2/3 C. water until dissolved. Add a couple of pieces of lemon rind and 1 lb. rhubarb cut into pieces. Cook until soft but not mushy. Beat 3 egg whites until stiff, slowly adding 1/4 C. sugar. Fold half of whites into drained rhubarb. Place in pie plate or 4 individual 4oz. custard cups and cover with remainder of egg whites and sprinkle with sugar. Bake at 350 until browned and crisp... about 15 min. (Juice from drained rhubarb may be made into popsicles).

Courtesy of Marion Macdonald

*Marion writes: "I got this recipe from my mother-in-law- in Scotland in 1967.  
I don't know where she found it."*