

# Rhubarb Torte

Servings: 12

## Ingredients

### Crust

- 1 c butter
- 2 c flour
- 1/2 c brown sugar

### Filling

- 6 egg yolks, beaten
- 1/2 tsp salt
- 1 c cream
- 5 c rhubarb, finely chopped

### Meringue Topping

- 6 egg whites
- 3/4 c sugar
- 1/8 tsp cream of tartar
- 1/4 tsp salt
- 1 tsp vanilla



## Directions

Mix together crust ingredients and push into a 9x13 pan. Bake for 10 minutes at 350 degrees.

Combine all filling ingredients and pour over crust. Bake again for 45 minutes at 350 degrees.

Combine meringue topping ingredients and beat until stiff. Spread over filling. Bake at 325 until nicely browned.