

Rhubarb Dessert

Crust

Ingredients

- 1 cup flour
- 1/2 tsp salt
- 2 Tbsp sugar
- 1/2 cup shortening

Filling Ingredients

- 3 eggs, separated (reserve whites for meringue)
- 1 1/2 cups sugar
- 1 1/2 cups sweet cream
- 2 Tbsp flour
- 2 cups cut up rhubarb, or a little more
- Grated rind of one orange

Meringue Ingredients

- 3 egg whites
- 1 Tbsp water
- 6 Tbsp sugar

Instructions

1. Mix flour, salt, sugar, and shortening together until crumbly.
2. Pat into a 13 x 9 pan.
3. Bake for 10 minutes in a 350° oven.
4. Beat egg yolks together with sugar, sweet cream, and flour.
5. Add cut up rhubarb and grated rind of one orange.
6. Mix all together and spoon on top of the crust.
7. Return to oven and bake at 350° for 45 minutes or till done.

Meringue

1. Beat egg whites with one tablespoon of water.
2. Add 6 tablespoons of sugar one at a time, beating continuously.
3. Spread meringue on top and return to oven.
4. Bake till real brown.

Rhubarb Desert
1 c. flour }
½ tes. salt } mixe this to crumbs
2 Table spoons sugar } and pat in a 13x9
½ c. shortning } Bake for 10 min: in 350°
oven

next
3 eggs seprate use whites for last
beat yolks and
1½ c. sugar
½ c. sweet cream
2 table spoons flour (over)

2 C. cut up rind or a little more
graded rind of one orange
Mixe all together and spoon on
the top of the crust return back to
oven and bake at 3:50 for 45 min.
or till done. next
Beat whites with one table spoon
of water and put 6 table spoons of
sugar one at a time and beat
spread on and return to oven bake
till real brown