

RHUBARB MERINGUE BARS

Barb Mason

Preheat oven to 350 degrees F

Crust

Cream together:

1 c butter
½ c powdered sugar

Stir in:

2 c flour

Spread into greased 9 x 13" pan, forming a ½ lip around the edges. Brush with a thin layer of beaten egg white to glaze (save the yolk for the filling). Bake on bottom rack until golden (15 – 20 minutes).

Filling

Whisk together thoroughly:

4 whole eggs plus 1 yolk
1 ¾ c sugar
1/3 c flour
½ tsp salt

Stir in:

5 c sliced rhubarb (preferably red)

Spread filling evenly over crust. Bake until set and top is nicely browned (50 minutes).