

Rhubarb Platz

Base

1 cup butter
2 cups flour
2 tbsp. Sugar

Mix like a pie crust and pat into 10x15 pan.

Bake 10 minutes at 350°F.

Cut up 5 cups of rhubarb and spread over base.

Mix the following well:

6 egg yolks
2 cups sugar
4 tbsp. flour
1 cup cream
1/4 tsp. salt

Pour over base and rhubarb layer.

Bake for 35-45 minutes at 350°F.

Take out of oven and top with meringue:

Meringue

6 beaten egg whites
1/3 cup sugar
2 tsp. vanilla

Sprinkle coconut on top of meringue (optional).

Return to oven for about 15 minutes longer.

This freezes very well.