

Below is a Five star recipe from Taste of Home

Rhubarb Meringue Dessert Recipe

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 1 cup cold butter, cubed
- **FILLING:**
- 2 cups sugar
- 1/3 cup all-purpose flour
- 1 teaspoon salt
- 6 egg yolks, lightly beaten
- 1 cup heavy whipping cream
- 5 cups sliced fresh or frozen rhubarb
- **MERINGUE:**
- 6 egg whites
- 1/2 teaspoon cream of tartar
- 3/4 cup sugar
- 1 teaspoon vanilla extract

1. In a small bowl, combine flour and sugar; cut in butter until crumbly. Press into a greased 13-in. x 9-in. baking dish. Bake at 350° for 20 minutes. Cool on a wire rack.

2. In a large bowl, combine the sugar, flour and salt. Stir in egg yolks and cream. Add rhubarb. Pour over crust. Bake at 350° for 50-60 minutes or until set.

3. In a large bowl, beat egg whites and cream of tartar on medium speed until soft peaks form. Gradually beat in sugar, a tablespoon at a time, until stiff peaks form. Beat in vanilla. Spread over hot filling. Bake for 12-15 minutes or until golden brown. Cool on a wire rack. Refrigerate for 1-2 hours before serving. Refrigerate leftovers. Yield: 12-15 servings.