

## Gateau a la Rhubarbe (or Rhubarbe Meringue Cake)-originally from Madame Wéyer

- ½ cup of butter - 100 grams, room temperature
- ½ cup of sugar - 100 grams
- ½ teaspoon vanilla extract
- 1 ⅓ cup plus 1 T. all-purpose flour - 200 grams
- 4 egg yolks (save the whites for the meringue)
- ½ teaspoon baking powder
- ½ cup of milk
- 3-4 stalks of rhubarb, cut in half lengthwise, then chopped

Mix all the ingredients except the rhubarb. Put batter in a spring form pan and cover with the rhubarb, ½ to ¾" high over batter. Bake 45 minutes at 350°F.

About 6 minutes before the cake is done, start beating the 4 egg whites on high. Gradually sprinkle in 1 cup (230 grams) of sugar. Beat until very stiff, about 7 minutes (more if you are using a small mixer).

Take the cake out of the oven, spoon the meringue over the cake, and spread it out.

Put the cake back in the oven for 20 more minutes.

When the cake is done, you can remove it to a wire rack to cool, or you can leave it in the oven, turn the oven off and leave the door open slightly.

Cool cake completely, at least to room temperature, before eating.

It's best eaten from the refrigerator!

