

Rhubarb-cake

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Ingredients:

- Dough
 - 300g Wheat flour
 - 150g Sugar
 - 1 Tsp baking powder
 - 150g butter
 - 4-5 yellows of eggs
 - a tip of a knife of salt
- Filling:
 - about 1kg Rhubarb
 - 150g Sugar
 - Vanilla sugar
 - 4-5 egg white

Preparation: For the dough, just put everything together, mix it and put it to a greased form with about 26cm diameter, cover the 'floor' and the 'walls'. For the filling, wash the rhubarb, dry it, cut it to pieces of about 1cm in length. It is not necessary to peel it. Beat the eggwhites, then start adding sugar and vanillasugar. Mix the rhubarb pieces carefully with the beaten eggwhite. Put everything to a preheated oven at 180°C and heating from above and below. Bake it for about 55 minutes.