

CAKES

COVERED RHUBARB CAKE†

(GEDECKTER RHABARBERKUCHEN)

- 2 1/2 lbs. rhubarb
- 1/3 cup cornstarch
- 2 cups sugar
- 3 cups flour
- 4 level teaspoons baking powder
- 6 tablespoons milk
- 2 teaspoons vanilla extract
- 2 eggs
- 1 stick or 8 tablespoons butter or margarine

Wash rhubarb. Cut into 1/2" -1" pieces place in a bowl. Pour 1 1/2 cups sugar over it, stir and let it sit for 45 minutes. Pour into a pot and bring to a boil. Stir and cook for 5-8 minutes. Remove from the heat and pour it into a sieve reserving the juice. Add enough water to the juice to make 1 cup and cool. Place the cold juice in a saucepan. Place the cornstarch in a small bowl and add 4 tablespoons cold juice from the saucepan and stir into a smooth paste. Stir the paste into the saucepan and bring it to a boil continuously stirring until thickened. Stir in the rhubarb and set aside to cool. Place the flour on a countertop and stir in the baking powder. Make a well in the middle and sprinkle 1/2 cup sugar over it. Pour 1 complete egg and 1 egg white (reserve the yolk for later), vanilla extract and milk into the well. Cut the butter or margarine over the top and knead into smooth dough. Take half of the dough and roll it flat. Line a shallow greased pan (10" X 15" X 1") making sure it covers the sides of the pan. Spread the cold rhubarb on top. Roll out the remaining half of dough and place it carefully over the filling. Press the dough to the sides of the pan. Stir the egg yolk and carefully brush over the whole top. Place in a preheated oven at 400° and bake for 35-40 minutes.

Makes 1 cake

