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## Rhubarb pudding cake with meringue topping

### INGREDIENTS

#### dough

200 g of flour

75 g of sugar

1 egg

75 g margarine

1 teaspoon Baking powder

#### filling

500 g rhubarb

150 g of sugar

500 g curd

1 cup of sour cream

1 P vanilla sugar

120 g of oil

1 P custard powder

3 egg yolks

### meringue

3 egg whites

3 tablespoons of sugar

### INSTRUCTIONS

Make a shortcrust pastry from flour, sugar, egg, margarine and baking powder. Wrap the dough in foil and chill in the fridge for 30 minutes. Preheat the oven to 180 ° C. Line a springform pan (26 cm) with baking paper. Line the springform pan with the dough and pull up on the edge. Clean, peel and cut the rhubarb into fine pieces - add a little sugar and set aside. Mix the curd with sour cream, vanilla sugar, oil, custard powder and the egg yolks well. Carefully fold in the rhubarb and pour the mixture into the prepared springform pan. Bake at 180 ° C for about 30 minutes. In the meantime, beat the egg white with the sugar until stiff and spread on the cake after 30 minutes. Bake the cake for another 15 minutes and let it cool in the tin.