German Meringue Rhubarb and Strawberry Cake

Ingredients

10 TBS (150 g) softened butter
1¼ cup (150g) all purpose flour
1½ TBS baking powder
½ heaping cup (80g) cornstarch
1 cup (150g) brown sugar
1 tsp vanilla extract
2 eggs
1 egg yolk
4 egg whites
a pinch of salt
1/3 cup (60g) sugar
½ cup + 2 TBS (80g) powdered sugar
2 TBS lemon juice
½ cup sliced almonds
1 TBS sugar
14 ounces (400g) rhubarb
14 ounces (400g) strawberries

Directions

Preheat oven to 375˙degree Fahrenheit (200 Celsius) .
Grease a 9½ inch round cake pan with removable bottom.
Clean and peel the rhubarb and cut into ½ inch pieces.
Wash and slice large strawberries into halves, leave small ones whole.

Beat soft butter and brown sugar in an electric mixer for 5 to 8 minutes, until the dough doubles. Add the two eggs and the egg yolk, one at a time. Mix the flour with the cornstarch and baking powder and add to the dough in two to three portions. Put the dough into the greased cake pan and flatten it with a spatular. Mix the almonds with the tablespoon of sugar and sprinkle it over the dough. Put the rhubarb on top of the almonds.

Bake the cake for 30 to 40 minutes. I used the convection bake function on my oven and I baked my cake on the lower rack. If you don't have that function you will have to bake it longer. Make sure you don't burn the cake. I almost did. Remove the cake from the oven and and let it cool for little bit.

Beat the 4 egg white with the pinch of salt until very stiff, add the 1/3 cup of sugar, the powdered sugar, the lemon juice and continue to beat for a couple of minutes. Add the strawberries to the cake and than the meringue. Bake at 350 ˙for 15 minutes until the meringue is lightly colored. Test the cake to see if it completely baked by inserting a toothpick in the middle. If the toothpick comes out clean the cake is done. Let the cake cool a little bit and remove the sides of the pan. I used a knife to cut around the inside of the cake form before releasing the cake pan.

Recipe by Sunnycovechef.com