



## Recipe

### Ingredients for the shortbread

3 cups of flour

1/2 cup of ground almonds

3/4-1 cup of sugar

1/2 tsp baking powder

13 Tbsp cold butter

1 large egg

1 tsp vanilla

### Ingredients for Rhubarb-Strawberry Topping

2 cups of rhubarb

2 cups of strawberries

3 Tbsp of sugar

3 Tbsp starch (potato or corn)

Pinch of salt

1 tsp vanilla

Quick and delicious shortbread type of cake with seasonal fruits: strawberries and rhubarb. Excellent for a picnic or cookout dessert! Combine all the ingredients for the shortbread quickly using a pastry blender or knife until the crumbs form. Transfer to the refrigerator to chill for 30-60 minutes. Prepare a 9"x 13" pan with the parchment paper and put half of the crumb mixture in it and return back to the fridge for next 30 minutes. Bake in 350 F oven until pastry begins to color around the edges, 15-20 minutes. Combine all topping ingredients gently in the bowl and set aside. On the pre baked cake (can be straight from the oven) spread the topping and sprinkle with the other half of the crumb mixture from the fridge. Bake for 40 minutes in a 350 F oven until the wonderful aroma and golden color of the cake. Dust the cake with powdered sugar, but it's optional.