

Rhubarb Marshmallow Cream Torte

Crust:

2 Cups flour

½ Cup powdered sugar

1 Cup butter

Combine flour, softened butter and powdered sugar. Mix and press in 9x13 pan. Bake 20 minutes at 350 degrees. Set aside.

Filling:

½ pint whipping cream

1 cup sugar

3-4 cups rhubarb

2 cups miniature marshmallows

1 small package instant vanilla pudding

1 package strawberry jello

Cut rhubarb into ½” slices. Add to 2 cups of boiling water. While boiling add 1 cup sugar. Bring to a low simmer and add jello. Let cool. Spread over crust and place in fridge until set. (10 minutes)

Whip the cream, gently stir in the marshmallows, and spread over jello and rhubarb. Place in fridge to set (at least 10 minutes).

All Occasions Catering

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