

Rhubarb Custard Pie II

★★★★★

My husband's
favorite.

By Shirley Doerscher

Servings: 8

Yield: 1 10-inch pie



Ingredients

1 recipe pastry for a 9
inch double crust pie

3 eggs

1.5 X 2 cups white sugar

1/4 cup all-purpose flour

1/2 1 teaspoon vanilla
extract

3 tablespoons milk

1 tablespoon butter

4 cups diced rhubarb

Directions

Step 1

Roll out pastry for bottom crust, and
place in a pie dish. ~~Place rhubarb in
crust~~

Step 2

In a large bowl, beat the eggs slightly. Mix
in sugar, flour, vanilla, milk, and butter or
margarine. ~~Pour mixture over~~ rhubarb.
Cover with top crust, and seal the edges.

Step 3

Bake at 400 degrees F (205 degrees C) for
50 to 60 minutes.

Nutrition Facts

Per Serving: 492 calories; protein 6.3g;
carbohydrates 76.7g; fat 18.5g;
cholesterol 74mg; sodium 275.2mg.

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Printed from <https://www.allrecipes.com> 10/09/2021