

RHUBARB CUSTARD PIE

Ingredients

- 1 unbaked pie shell
- 3 c. rhubarb cut into medium pieces
- 1¼ c. sugar
- 3 eggs beaten
- 1 c. heavy whipping cream
- 3 Tbsp. flour
- ½ tsp. salt

Cooking Instructions

1. Place rhubarb in pie shell.
2. In a separate bowl, mix remaining ingredients together and pour over rhubarb.
3. Bake 10 minutes at 400°, and then 40 minutes at 350°.
4. Let cool completely before serving and store refrigerated.