

Grandma Dean`s Rhubarb Custard Pie

*Jamne Salyer - Baldwinsville, NY
Treasure Classics - National LP Gas Association - 1985*

Yield: 6 to 8 servings

*2 eggs
1 cup sugar
1 tablespoon flour
1 cup milk
1 nine-inch unbaked pie shell
2 cups rhubarb, cut up*

Preparation Time: 15 minutes

Bake Time: 45 minutes

In a bowl, beat together the eggs, sugar and flour. Add the milk. Mix until blended.

Line the pie tin with the pie crust. Spread the rhubarb on the bottom. Pour the milk mixture into the pie.

Bake at 425 degrees for 15 minutes. Reduce the temperature to 350 degrees,

Bake for 30 minutes or until the custard tests done.

Per Serving (excluding unknown items): 1151 Calories; 19g Fat (14.2% calories from fat); 24g Protein; 229g Carbohydrate; 5g Dietary Fiber; 457mg Cholesterol; 271mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 1 Non-Fat Milk; 2 1/2 Fat; 13 1/2 Other Carbohydrates.