

Quick Rhubarb Pie

Katherine Maki - Rapid City, SD

Treasure Classics - National LP Gas Association - 1985

Servings: 6

*1 1/2 cups sugar
2 large eggs
5 squares soda crackers,
crushed
2 cups rhubarb
2 unbaked pie crusts for
double crust pie
milk*

Preparation Time: 20 minutes

Bake Time: 40 minutes

Place one unbaked pie crust into a nine-inch pie pan.

In a bowl, beat the sugar and eggs for 2 minutes. Add the crushed crackers and rhubarb.

Pour into the unbaked pie shell. Top with the second crust.

Brush the top crust with milk or cream before baking.

Bake at 350 degrees in the oven for 40 minutes.

Best when served with ice cream or whipped cream.

Per Serving (excluding unknown items): 227 Calories; 2g Fat (6.7% calories from fat); 2g Protein; 52g Carbohydrate; 1g Dietary Fiber; 71mg Cholesterol; 25mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 0 Fat; 3 1/2 Other Carbohydrates.