

# Rhubarb Custard Pie

*Weltha Plummer - Casper, WY*

*Treasure Classics - National LP Gas Association - 1985*

**Servings: 8**

*3 eggs, beaten*

*1 1/2 cups sugar*

*1 1/2 tablespoons flour*

*1/4 teaspoon nutmeg*

*1/8 teaspoon salt*

*1/3 stick (3 tablespoons)*

*butter or margarine, melted*

*1 teaspoon vanilla*

*2 1/4 cups rhubarb, cut fine*

*1 unbaked pie shell*

**Preparation Time: 15 minutes****Bake Time: 1 hour**

Using a small mixer bowl, beat the eggs for 5 minutes at medium speed.

Add the sugar gradually and then the flour, nutmeg and salt while continuing to beat.

Fold in the melted butter, vanilla and rhubarb.

Pour into the unbaked pie shell.

Bake at 350 degrees for one hour.

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Per Serving (excluding unknown items): 221 Calories; 6g Fat (23.0% calories from fat); 3g Protein; 40g Carbohydrate; 1g Dietary Fiber; 90mg Cholesterol; 99mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 1 Fat; 2 1/2 Other Carbohydrates.