

# Rhubarb Pie

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*2 1/2 to 3 cups rhubarb, cut  
in 1/4-inch-thick pieces  
1 cup sugar  
1 tablespoon butter, melted  
2 egg yolks  
2 tablespoons flour  
juice of one lemon*

Preheat the oven to 425 degrees.

Arrange the rhubarb in an unbaked pie shell.

In a bowl, combine the flour and sugar. Add the egg yolks and lemon juice. Stir until a smooth paste is formed. Pour the mixture over the rhubarb.

Cover with a meringue made with egg whites or a top crust.

Bake for 10 minutes. Reduce the heat to 325 degrees.

Bake for 30 minutes more.

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Per Serving (excluding unknown items): 1078 Calories; 22g Fat (18.0% calories from fat); 8g Protein; 218g Carbohydrate; 3g Dietary Fiber; 456mg Cholesterol; 139mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 4 Fat; 13 1/2 Other Carbohydrates.