

# Rhubarb Pie II

*Mary Snyder*

*Holy Trinity Hungarian Church, Chicago, IN - 95th Anniversary Cookbook, 2001*

*rhubarb*

*1 tablespoon flour*

*1 - 2 tablespoons bread crumbs*

*3/4 cup sugar*

*1 egg, beaten*

Preheat the oven to 400 degrees.

Wash and dry the rhubarb. Cut into 1/2-inch pieces.

In a bowl, combine the bread crumbs, flour and sugar. Add the egg and mix with the rhubarb.

Pour the mixture into an unbaked pie shell. Cover with a top crust.

Bake for 15 minutes.

Decrease the oven temperature to 350 degrees. Bake for an additional 20 to 25 minutes.

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Per Serving (excluding unknown items): 736 Calories; 6g Fat (6.9% calories from fat); 9g Protein; 166g Carbohydrate; 1g Dietary Fiber; 212mg Cholesterol; 188mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1/2 Fat; 10 Other Carbohydrates.