

Dessert

Rhubarb Pie

Relish Magazine

Servings: 8

3/4 cup sugar

1/2 teaspoon nutmeg

3 tablespoons all-purpose flour

1 tablespoon butter, melted

2 eggs, well-beaten

3 cups rhubarb, diced

1 cup strawberries, sliced

1 9-inch regular piecrust

2 tablespoons turbinado sugar

Preheat oven to 400 degrees.

Combine sugar, nutmeg and flour. Stir in melted butter. Add eggs and beat with a whisk until smooth.

Place rhubarb and strawberries in piecrust. Pour egg mixture over top.

Bake 10 minutes.

Reduce heat to 350 degrees. Bake another 30 minutes.

Sprinkle turbinado sugar on top while pie is still warm.

Per Serving (excluding unknown items): 142 Calories; 3g Fat (18.0% calories from fat); 2g Protein; 27g Carbohydrate; 1g Dietary Fiber; 57mg Cholesterol; 34mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1/2 Fat; 1 1/2 Other Carbohydrates.