

Rhubarb Custard Pie

Heat oven to 400 degrees

3 cups rhubarb

1 ½ cup granulated sugar

3 tablespoons all-purpose flour

Pinch of salt

½ teaspoon ground nutmeg

1 teaspoon cinnamon

2 large eggs

2 tablespoons milk

1 tablespoon butter

Prepare a 9 inch pie plate with pie dough.

In a large bowl combine rhubarb, sugar, flour, salt, nutmeg and cinnamon.

In another bowl whisk eggs and milk. Add egg mixture to rhubarb and combine until blended. Turn into prepared pie plate. Dot with butter. Bake in pre-heated oven 45 – 55 minutes or until set.

Cool completely. Dollop with fresh whipping cream.

Easy peasy.

Enjoy!

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