

Rhubarb Custard Pie

Source: Chef Scotty

Yield: 1 – 9” pie

1 ea 9” pie shell, unbaked.

Filling:

1¼ c sugar

¼ tsp salt

3 Tbl flour

2 eggs, slightly beaten

1 Tbl orange zest

4 c rhubarb, chopped

Topping:

½ c sugar

½ c flour

½ c butter, softened

Procedure:

1. Mix sugar, salt and flour in a mixing bowl.
2. Incorporate eggs and orange zest into dry mix.
3. Mix in rhubarb and pour into pie shell.
4. For the topping, mix together sugar and flour, then cut in butter with a fork until crumbly.
5. Sprinkle topping over the rhubarb filling.
6. Bake at 350°F for one hour.

Chef Scotty's Notes:

This is my favorite rhubarb pie recipe. It's so easy to make and has a wonderful, creamy texture.

WSU Clark County Master Food Preservers

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Food Preservation or Food Safety Questions?

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Companion recipe to The Columbian Market Fresh Article published on June 21, 2019.

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