



# Rhubarb Custard Pie

*Recipe from Karen Dimmick, Baker*

1 9" pie crust

3 eggs

1/2 cup cream

2 tablespoons flour

1 1/2 cups sugar

1/2 teaspoon salt

1 teaspoon vanilla

2 1/2 cups diced rhubarb

Preheat oven to 400 °. Beat eggs lightly. Add salt and sugar, mix well. Add vanilla, cream, and flour. Fold in rhubarb and pour into pie crust. Bake for 15 minutes and then reduce heat to 350° and bake for 45 – 60 additional minutes.