



RHUBARB CRÈME PIE

Note: this is a great pie. It never stays long at our house, more like a matter of hours than days, It's similar to a rhubarb custard pie (John Shalikhvili)

Pastry for a 2-crust pie

1 ½ c sugar

¼ c. all-purpose flour

¼ tsp. nutmeg

3 eggs, slightly beaten (use ¼ c. Egg Beaters)

4 c. rhubarb, cut into one-inch pieces

2 T margarine for top of pie

Put bottom crust into nine-inch pie plate. Set aside remainder of dough. Combine sugar, flour and nutmeg and beat into the eggs. Add the rhubarb. Pour onto pie crust. Dot with small pieces of margarine. Roll out top crust and cut into long strips. Alternate strips to make a lattice top over pie filling. Bake at 400° for 50-60 minutes. Cool before serving.

Courtesy of Nancy Covert

Steilacoom Historical Museum Association's 2004 Sesquicentennial Cookbook