



RHUBARB CUSTARD PIE

- 1 9" uncooked pie crust**
- 2 eggs**
- 1 T. flour**
- 1 tsp. baking powder**
- 3 Tbl. sour cream**
- 1 1/2 c. sugar**
- 2 T. flour**
- 4 c. rhubarb, cut up**



Beat eggs slightly, add sour cream. Mix sugar and flour add to egg mixture, add rhubarb. Pour into crust. Bake 400 degrees 40 to 60 minutes. Insert table knife to test if it's done.

Courtesy of Mary Cloyd

Notes: Passed down from my Mother!!!