

LTLM Gardens - The Sears' Family
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Rhubarb Custard Pie from 1950's

3 cups rhubarb, cut into bite size pieces

1 cup sugar

2 Tablespoons flour

½ cup heavy whipping cream

2 eggs

¼ teaspoon salt

1 teaspoon vanilla extract

Mix rhubarb with a ½ cup of sugar and flour. Put into an unbaked pie crust. Mix together 2 beaten eggs, ½ cup of sugar, salt, cream and vanilla extract. Pour over cut up rhubarb in pie crust. Cover with top crust.

Bake at 450°f for 15 minutes. Then lower temperature to 350°f for 30 minutes.