

Hope Ridge Farm



Rhubarb Pie

Recipe

Ingredients:

6 cups	Rhubarb, approx. 8-10 stalks
1 cup	Sugar
3 tablespoons	Wheat or rice flour
3 tablespoons	Cornstarch
¼ - ½ teaspoons	Freshly grated nutmeg
2	Eggs
	Butter
	Pie crust – ready or home made

Instructions:

- Pre-bake bottom layer of pie crust for 10 minutes at 400 deg.
- Clean and chop rhubarb in ½” pieces, set aside
- Mix dry ingredients. Beat 2 eggs then stir into dry mix.
- Remove pie crust from oven.
- Mix to coat rhubarb with dry/egg mixture.
- Pour rhubarb mixture into pre-baked pie crust. Place thin slices of butter on top.
- Add top pie crust and crimp edges. Lightly sprinkle with sugar.
- Bake at 400 deg. for 10 minutes then reduce oven temperature to 350 deg. for 30 – 40 minutes until rhubarb is tender.