Rhubarb Custard Pie

Ingredients

- 4 cups rhubarb, cut up (peel first)
- 3 eggs, beaten
- 3 Tbsp milk
- 2 cups sugar
- 1/4 cup flour
- 3/4 tsp nutmeg
- 1 Tbsp butter (for top)
- 1 unbaked pie shell

Instructions

1. Peel and cut up rhubarb into approximately 4 cups.
2. Beat 3 eggs and mix together with the milk, sugar, flour, and nutmeg.
3. Add the rhubarb to the custard mixture and stir to combine.
4. Pour filling into an unbaked pie shell.
5. Place 1 Tbsp of butter on top of the filling.
6. Bake at 400°F for 50-60 minutes.

Editor's Notes

- **"peel 1st"** - The card instructs to peel the rhubarb before cutting. Modern rhubarb grown for culinary use typically does not require peeling; older varieties or homegrown stalks were often stringier and benefited from peeling.

Rubarb Custard Pie

4 C. cut up Rubarb - peel 1st
3 eggs beat up & mix up
3 T. milk
2 C Sugar
1/4 C flour
3/4 t. nutmeg
add rubarbs
put in pie shell add Tablespoon butter on top.

400° 50-60 minutes

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