



Rhubarb is easy to freeze. Just chop or slice it, measure it for your recipes, and freeze in containers!



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Rhubarb Custard Pie

Preheat oven to 375 degrees. Combine in bowl:

1 ½ cups flour
¼ teaspoon baking powder
½ teaspoon salt
2 tablespoons sugar

Cut in: **½ cup butter (1 stick)**

Pat mixture over bottom and sides of a 9-inch square ovenproof dish, or 10-inch round pie plate. The mixture will seem dry – just get it spread evenly in the pan, not pressing down too hard.

Arrange in pastry:

2 cups fresh rhubarb (about 1 lb), sliced ¼ inch

Sprinkle over:

½ cup plus 2 tablespoons sugar
1 teaspoon cinnamon

Bake for 15 minutes. Meanwhile, combine:

1 egg, beaten
1 cup sour cream plus ½ cup milk,
or one 12-oz can evaporated milk

Pour over rhubarb and bake 30-40 minutes longer, until the custard seems moderately solid when the pan is shaken gently. Custard will continue to set up as the pie cools.