

Alma's Rhubarb Custard Pie

This recipe was given to Mom by her sister-in-law, Alma. Really good!

3 cups rhubarb ½ slices; add to the rhubarb:

1 ½ cups sugar,

2 egg yolks (save the whites)

2 rounded Tbsp. flour

Let stand for an hour until soft and juicy (in refrigerator).

Add 2 beaten egg whites

Pour into unbaked pie shell. Bake 15 minutes at 425 degrees, reduce heat to 350 and bake 30 more minutes until brown. If the pie is getting too brown at 350, reduce temperature to 325 to finish baking (filling is "set").