

Rhubarb Pie with Under Crust (9 inch)

From Josephine Brach, Clear Lake

Ingredients

- 1 unbaked 9-inch pie shell
- Rhubarb, cut into pieces

Custard Filling

- 3 egg yolks
- 1/2 cup sour cream
- 1 3/4 cup sugar
- Pinch of salt
- 3 Tbsp cornstarch
- 1/2 tsp cinnamon

Meringue

- 3 egg whites
- Sugar, to taste

Instructions

1. Pour boiling water over cut rhubarb pieces. Let it stand a little, then drain off water.
2. Into a bowl, beat together the egg yolks, sour cream, sugar, pinch of salt, cornstarch, and cinnamon. Mix well.
3. Pour custard mixture over the rhubarb in the unbaked shell.
4. Bake at 300° for 45 to 60 minutes.
5. Beat egg whites until stiff. Add some sugar and cover the top of the pie with the meringue.
6. Return to oven and brown the meringue.

Rhubarb Pie with under crust - 9 inch pie tin

Pour boiling water over cut rhubarb pieces. Let it stand a little, drain off water.

Into a bowl - beat well

3 egg yolks - add $\frac{1}{2}$ cup sour cream
and $1\frac{3}{4}$ cups sugar, pinch of salt
and 3 tbsps ~~Cornstarch~~ + $\frac{1}{2}$ tsp cinnamon

Mix well -

Pour Custard mix ^{over} over the rhubarb
(over)

an unbaked shell.

Bake at 300° oven - 45 to 60 minutes
Use egg whites for top meringue
beating whites until stiff, add some
sugar and cover top of pie. Return to
oven and brown meringue

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