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# Simply Seasonal

## Rhubarb Custard Pie

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## Rhubarb Custard Pie

### Ingredients

Your favorite pie crust

½ c. brown sugar

1/3 c. pastry flour\*

½ t. salt

½ t. cinnamon

4 c. rhubarb\*, diced

½ c. honey\*

3 T. butter\*, melted

1 T. lemon juice

3 eggs, lightly beaten\*

\*can be found locally

### Directions

1. Preheat oven to 375°F.

2. In a large bowl, combine sugar, flour, salt, and cinnamon until well combined.

3. Add rhubarb and stir until combined.

4. In a separate bowl whisk together honey, melted butter, lemon juice and eggs.

5. Add to rhubarb mixture and stir until thoroughly combined.

6. Pour filling into unbaked pie crust and bake for approximately 45 minutes.

7. Serve either warm or chilled.