



Rhubarb Cream Pie

Ingredients:

1 cup half and half
2 eggs
2 cups rhubarb
3/4 cup sugar
Pinch salt
1 tablespoon flour
1/2 teaspoon vanilla extract
9-inch deep-dish pie shell
Ground cinnamon

Directions:

1. Wash hands with soap and water.
2. Preheat oven to 400° F.
3. Rinse rhubarb under cool running water. Cut into small pieces, set aside.
4. Crack eggs into a small bowl. Wash hands with soap and water.
5. Beat eggs and pour into a medium bowl. Add rest of the ingredients and mix thoroughly.
6. Pour filling into pie shell. Sprinkle with cinnamon.
7. Bake 10 minutes at 400° F. Reduce temperature to 350° F and bake an additional 50 minutes or until the center of the pie is slightly wobbly. It will set as it cools. If crust gets too brown, cover the top of pie with foil.
8. Cool completely before serving and store refrigerated. **Yield:** 6-8 servings.