

A Recipe From *tikkido*

Rhubarb Custard Pie

<https://tikkido.com/blog/rhubarb-custard-pie-recipe>

Ingredients:

- dough for a double crust pie
- 1 ½ cups sugar
- ¼ cup flour
- ¼ teaspoon nutmeg
- ¼ teaspoon salt
- 3 eggs, beaten
- 1 cup half and half
- 2 cups rhubarb, chopped
- 2 Tablespoons butter (for dotting)

Instructions:

1. Preheat oven to 400 degrees Fahrenheit.
2. Line 9" pie tin with pie dough, and place chopped rhubarb in the pie shell. It can be frozen or fresh.
3. Chop the butter in pieces and sprinkle evenly over the rhubarb.
4. Mix sugar, flour, nutmeg, salt, beaten eggs, and half and half, and pour over the rhubarb and butter in the pie shell.
5. Roll out more pie dough, cut into strips, and weave over the top of the pie to create a lattice top crust. Trim off excess dough and crimp the edges.
6. Brush top crust lightly with water and sprinkle with sugar. (coarse sugar is particularly nice)
7. Bake for 50 minutes at 400 degrees.
8. Let cool completely before cutting and serving.

