Rhubarb Pie . . . from your own oven

Description

Keen on rhubarb? Hereâ??s a look at Mamaâ??s rhubarb pie . . . just in from our 80-year-old baking mama. Sheâ??s sending out the challenge to give this one a try. No time to make crust? Take the shortcut if you donâ??t want to factor in crust preparation.

Strawberry Rhubarb Custard Pie

Rhubarb Pie
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default watermark

1 unbaked pie crust (top/bottom)
2 c. rhubarb, cut into 1â?³ pieces
1 1/2 c fresh strawberries, cut in half (quarters)
1 c white sugar
2 tbsp. butter, melted
4 tbsp. flour

1/2 tsp. nutmeg (or more to taste)
2 eggs, lightly beaten

Place strawberries and rhubarb on bottom crust. Mix all other ingredients well; pour over top and spread around fruit. Top with solid crust or make a lattice weave for top crust; flute edges. Preheat oven to 400 degrees. Turn down to 350 degrees and bake pie for 45 â?? 60 minutes or until crust looks perfect or until rhubarb is soft.