



Recipe:

Rhubarb Pie-de-luxe

From the kitchen of: Betty Monahan Volk, *Ohio Wesleyan*

As written in: *Brunches, Lunches and Dinners, 1975*

2 cups rhubarb, cut fine

1 teaspoon butter

1 cup sugar

1 teaspoon flour

2 eggs

✿ Line 9-inch pie pan with regular pie crust. Reserve some dough for lattice top.

✿ Cut butter into sugar, then add eggs and flour. Add rhubarb and fill shell.

✿ Make lattice with remaining dough.

✿ Bake at 350 F until custard is set and knife blade comes out clean, about

45–50 minutes.