

Rhubarb Pie

Grandma Grimm

Beat 2 eggs. Then gradually add in 1 c sugar and beat until thick.

Then add: 2 tblsp flour, and 1 heaping tblsp margarine. Beat again.

Then mix 2 ½ c rhubarb into batter.

Pour into unbaked pie shell. Put a mixture of crumbs on top and sprinkle with cinnamon. Bake at 350 for approximately an hour or until custard sets.

Crumbs: for one pie use about 1/3 c flour and a good handful of sugar and a couple of tblsp of margarine. Make crumbs out of this and sprinkle over the filling with the cinnamon.