



Country Rhubarb Crostata

READY IN



260 min.

SERVINGS



8

CALORIES



355 kcal

DESSERT

Ingredients

- 2 tablespoons butter softened
- 3 eggs slightly beaten
- 0.3 cup flour all-purpose
- 0.5 teaspoon orange zest grated
- 1 box pie crust dough refrigerated softened pillsbury®
- 3.5 cups rhubarb fresh sliced
- 0.5 cup cream sour
- 0.3 cup sugar

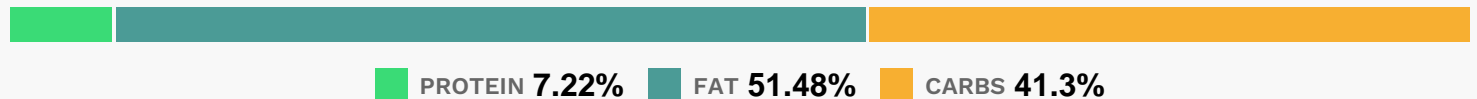
Equipment

- bowl
- oven

Directions

- Heat oven to 375°F.
- Place pie crust in 9-inch glass pie plate as directed on box for One-Crust Filled Pie (do not trim or flute crust).
- In medium bowl, mix 1 cup sugar, 3 tablespoons flour and the orange peel. Stir in eggs and sour cream.
- Add rhubarb; toss gently. Spoon into crust-lined pie plate. Fold edges of crust over filling, ruffling decoratively.
- In small bowl, mix topping ingredients until crumbly.
- Sprinkle over filling.
- Bake 50 to 60 minutes or until crust is light golden brown. Cool 3 hours before serving. Cover and refrigerate any remaining tart.

Nutrition Facts



Properties

Glycemic Index:19.76, Glycemic Load:6.71, Inflammation Score:-4, Nutrition Score:8.1660869950834%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 0.27mg, Epicatechin: 0.27mg, Epicatechin: 0.27mg, Epicatechin: 0.27mg Epicatechin 3-gallate: 0.32mg, Epicatechin 3-gallate: 0.32mg, Epicatechin 3-gallate: 0.32mg, Epicatechin 3-gallate: 0.32mg

Nutrients (% of daily need)

Calories: 355.33kcal (17.77%), Fat: 20.38g (31.35%), Saturated Fat: 6.67g (41.67%), Carbohydrates: 36.79g (12.26%), Net Carbohydrates: 34.46g (12.53%), Sugar: 7.39g (8.21%), Cholesterol: 69.86mg (23.29%), Sodium: 267.67mg (11.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.43g (12.85%), Vitamin K: 19.57µg (18.63%), Manganese: 0.36mg (17.94%), Selenium: 10.4µg (14.85%), Folate: 54.57µg (13.64%), Vitamin B2: 0.22mg (13.09%),

Vitamin B1: 0.19mg (12.59%), Iron: 1.9mg (10.56%), Fiber: 2.33g (9.32%), Phosphorus: 92.12mg (9.21%), Vitamin B3: 1.77mg (8.84%), Calcium: 81.06mg (8.11%), Vitamin A: 359.32IU (7.19%), Potassium: 249mg (7.11%), Vitamin B5: 0.57mg (5.7%), Vitamin C: 4.58mg (5.55%), Vitamin E: 0.71mg (4.75%), Magnesium: 18.31mg (4.58%), Zinc: 0.57mg (3.78%), Vitamin B6: 0.07mg (3.7%), Copper: 0.07mg (3.47%), Vitamin B12: 0.18µg (3.01%), Vitamin D: 0.33µg (2.2%)