



Double-Crust Rhubarb Pie

 Vegetarian

READY IN



65 min.

SERVINGS



8

CALORIES



157 kcal

DESSERT

Ingredients

- 1 cup sugar
- 3 tablespoons flour all-purpose
- 0.5 teaspoon ground cinnamon
- 2 large eggs lightly beaten room temperature
- 4 cups rhubarb fresh frozen chopped
- 1 serving dough for double-crust pie
- 1 tablespoon butter

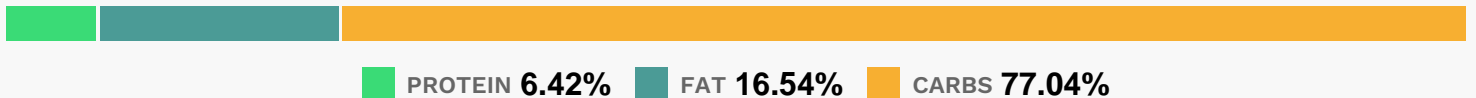
Equipment

- bowl
- oven
- whisk
- wire rack

Directions

- Preheat oven to 400°. In a large bowl, combine sugar, flour and cinnamon.
- Add eggs; whisk until smooth. Gently stir in rhubarb.
- On a lightly floured surface, roll one half of dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim even with rim.
- Add filling; dot with butter.
- Roll remaining dough to a 1/8-in.-thick circle.
- Place over filling. Trim, seal and flute edge.
- Cut slits in top.
- Bake until crust is golden brown and filling is bubbly, 45–50 minutes. Cool on a wire rack. Store in the refrigerator.

Nutrition Facts



Properties

Glycemic Index:31.39, Glycemic Load:19.68, Inflammation Score:-2, Nutrition Score:4.3826087298601%

Flavonoids

Catechin: 1.32mg, Catechin: 1.32mg, Catechin: 1.32mg, Catechin: 1.32mg Epicatechin: 0.31mg, Epicatechin: 0.31mg, Epicatechin: 0.31mg, Epicatechin: 0.31mg Epicatechin 3-gallate: 0.37mg, Epicatechin 3-gallate: 0.37mg, Epicatechin 3-gallate: 0.37mg, Epicatechin 3-gallate: 0.37mg

Nutrients (% of daily need)

Calories: 157.13kcal (7.86%), Fat: 2.98g (4.59%), Saturated Fat: 1.36g (8.52%), Carbohydrates: 31.26g (10.42%), Net Carbohydrates: 29.97g (10.9%), Sugar: 25.68g (28.54%), Cholesterol: 50.26mg (16.75%), Sodium: 43.23mg (1.88%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.6g (5.21%), Vitamin K: 18.14µg (17.28%), Selenium: 6.19µg (8.84%), Manganese: 0.18mg (8.82%), Calcium: 62.07mg (6.21%), Vitamin B2: 0.1mg (6.05%), Vitamin C: 4.88mg

(5.92%), Potassium: 199.16mg (5.69%), Fiber: 1.29g (5.14%), Folate: 17.44µg (4.36%), Phosphorus: 38.61mg (3.86%), Vitamin B1: 0.05mg (3.48%), Vitamin A: 173.82IU (3.48%), Iron: 0.58mg (3.24%), Vitamin B5: 0.27mg (2.65%), Magnesium: 9.9mg (2.48%), Vitamin E: 0.34mg (2.29%), Vitamin B3: 0.46mg (2.29%), Vitamin B12: 0.11µg (1.9%), Vitamin B6: 0.04mg (1.9%), Zinc: 0.26mg (1.73%), Vitamin D: 0.25µg (1.67%), Copper: 0.03mg (1.52%)