



Grammy's Favorite Rhubarb Custard Pie

READY IN

ready

270 min.

SERVINGS

servings

8

CALORIES

calories

300 kcal

DESSERT

Ingredients

- ☐ 2 eggs
- ☐ 1 tablespoon flour all-purpose
- ☐ 0.3 cup cup heavy whipping cream light
- ☐ 1 double crust ready-to-use pie crust
- ☐ 3 cups rhubarb diced
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1.5 cups sugar white

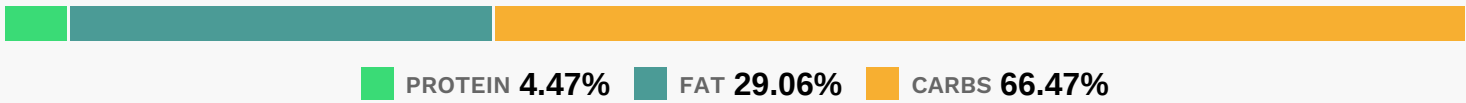
Equipment

☐ oven

Directions

- ☐ Preheat an oven to 425 degrees F (220 degrees C).
- ☐ Place the rhubarb into one of the prepared pie crusts. Beat together the eggs, sugar, cream, vanilla extract, and flour until evenly blended; pour over the rhubarb. Use the remaining pie crust to create a lattice, and place on top of the pie.
- ☐ Bake in the preheated oven for 15 minutes, then reduce temperature to 350 degrees F (175 degrees C), and continue baking 45 minutes. Cool completely before serving.

Nutrition Facts



Properties

Glycemic Index:19.76, Glycemic Load:26.86, Inflammation Score:-2, Nutrition Score:4.7560869403507%

Flavonoids

Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg Epicatechin: 0.23mg, Epicatechin: 0.23mg, Epicatechin: 0.23mg, Epicatechin: 0.23mg Epicatechin 3-gallate: 0.27mg, Epicatechin 3-gallate: 0.27mg, Epicatechin 3-gallate: 0.27mg, Epicatechin 3-gallate: 0.27mg

Nutrients (% of daily need)

Calories: 300.04kcal (15%), Fat: 9.88g (15.21%), Saturated Fat: 4.03g (25.18%), Carbohydrates: 50.88g (16.96%), Net Carbohydrates: 49.5g (18%), Sugar: 38.01g (42.24%), Cholesterol: 51.97mg (17.32%), Sodium: 108.16mg (4.7%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Protein: 3.42g (6.84%), Vitamin K: 15.26µg (14.53%), Manganese: 0.2mg (9.76%), Selenium: 5.68µg (8.12%), Vitamin B2: 0.12mg (7.33%), Folate: 25.36µg (6.34%), Calcium: 56.96mg (5.7%), Fiber: 1.38g (5.52%), Vitamin B1: 0.08mg (5.45%), Potassium: 179.34mg (5.12%), Iron: 0.91mg (5.06%), Phosphorus: 50.59mg (5.06%), Vitamin C: 3.72mg (4.51%), Vitamin A: 207.16IU (4.14%), Vitamin B3: 0.78mg (3.9%), Vitamin B5: 0.32mg (3.24%), Vitamin E: 0.43mg (2.83%), Magnesium: 10.93mg (2.73%), Vitamin B6: 0.04mg (2.18%), Zinc: 0.32mg (2.13%), Vitamin B12: 0.12µg (1.96%), Copper: 0.04mg (1.92%), Vitamin D: 0.28µg (1.86%)