



Rhubarb Cheese Pie

READY IN



60 min.

SERVINGS



8

CALORIES



1223 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 8 ounce cream cheese softened
- 2 eggs
- 1 tablespoon flour all-purpose
- 2 cups rhubarb fresh chopped
- 1 cup cream sour
- 9 inch pie crust dough
- 1 teaspoon vanilla extract
- 2 tablespoons granulated sugar white

Equipment

- bowl
- oven

Directions

- Preheat the oven to 425 degrees F (220 degrees C).
- Place the unbaked pie crust into a 9 inch pie plate.
- In a medium bowl, stir together the flour and 1/3 cup of sugar.
- Add the rhubarb, and toss to coat.
- Pour into the pie shell.
- Bake for 15 minutes in the preheated oven. While it bakes, mix together the cream cheese, 1/3 cup of sugar and the eggs until smooth and well blended.
- Pour over the rhubarb when the 15 minutes is up, and return to the oven.
- Reduce the oven temperature to 350 degrees F (175 degrees C).
- Bake the pie again for 30 minutes. While it is baking this time, stir together the sour cream, 2 tablespoons of sugar and vanilla until smooth.
- Spread over the top of the pie as soon as it comes out of the oven. Allow to cool, then cut into wedges and serve.

Nutrition Facts



PROTEIN 5.93% **FAT 55.49%** **CARBS 38.58%**

Properties

Glycemic Index:23.14, Glycemic Load:3.14, Inflammation Score:-7, Nutrition Score:19.593043285867%

Flavonoids

Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg

Nutrients (% of daily need)

Calories: 1222.94kcal (61.15%), Fat: 75.11g (115.56%), Saturated Fat: 27.35g (170.94%), Carbohydrates: 117.52g (39.17%), Net Carbohydrates: 111.32g (40.48%), Sugar: 5.48g (6.09%), Cholesterol: 86.52mg (28.84%), Sodium: 1035.11mg (45%), Alcohol: 0.17g (100%), Alcohol %: 0.07% (100%), Protein: 18.06g (36.13%), Manganese: 1.07mg (53.57%), Vitamin B1: 0.65mg (43.26%), Folate: 170.8µg (42.7%), Iron: 6.21mg (34.48%), Vitamin B2: 0.56mg (33.01%), Vitamin B3: 6.28mg (31.42%), Selenium: 20.38µg (29.11%), Vitamin K: 26.42µg (25.17%), Fiber: 6.2g (24.8%), Phosphorus: 241.28mg (24.13%), Vitamin B5: 1.37mg (13.68%), Calcium: 131.9mg (13.19%), Vitamin A: 652.61IU (13.05%), Potassium: 396.43mg (11.33%), Magnesium: 44.42mg (11.11%), Vitamin E: 1.59mg (10.58%), Copper: 0.2mg (9.76%), Zinc: 1.43mg (9.53%), Vitamin B6: 0.17mg (8.34%), Vitamin B12: 0.22µg (3.68%), Vitamin C: 2.7mg (3.27%), Vitamin D: 0.22µg (1.47%)