



Rhubarb Custard Pie V

 Dairy Free

READY IN



45 min.

SERVINGS



10

CALORIES



934 kcal

DESSERT

Ingredients

- 2 eggs beaten
- 0.3 cup flour all-purpose
- 1 pinch ground cinnamon
- 9 inch pie shell
- 2.5 cups rhubarb fresh cut into 1 inch pieces
- 1 cup sugar white

Equipment

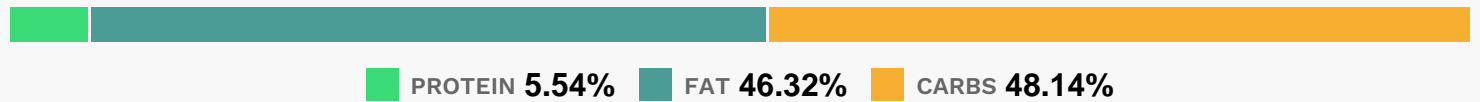
- bowl

oven

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Spread rhubarb pieces evenly into pie shell.
- In a medium bowl, combine sugar, flour, and cinnamon.
- Mix well, then stir in eggs.
- Pour mixture over rhubarb layer.
- Bake in preheated oven for 40 to 45 minutes until filling is set.

Nutrition Facts



Properties

Glycemic Index:16.31, Glycemic Load:16.37, Inflammation Score:-4, Nutrition Score:14.619130497393%

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: 933.81kcal (46.69%), Fat: 47.93g (73.74%), Saturated Fat: 14.98g (93.65%), Carbohydrates: 112.08g (37.36%), Net Carbohydrates: 106.91g (38.88%), Sugar: 20.34g (22.6%), Cholesterol: 32.74mg (10.91%), Sodium: 750.2mg (32.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.9g (25.81%), Manganese: 0.89mg (44.53%), Vitamin B1: 0.54mg (35.82%), Folate: 139.9µg (34.97%), Iron: 5.11mg (28.37%), Vitamin B3: 5.2mg (26.02%), Vitamin B2: 0.38mg (22.34%), Selenium: 14.83µg (21.19%), Vitamin K: 22.12µg (21.07%), Fiber: 5.17g (20.69%), Phosphorus: 155.81mg (15.58%), Vitamin B5: 0.91mg (9.08%), Magnesium: 32.64mg (8.16%), Potassium: 279.53mg (7.99%), Copper: 0.16mg (7.76%), Vitamin E: 1.01mg (6.7%), Calcium: 66.38mg (6.64%), Zinc: 0.99mg (6.57%), Vitamin B6: 0.11mg (5.71%), Vitamin C: 2.44mg (2.96%), Vitamin A: 80.49IU (1.61%), Vitamin B12: 0.08µg (1.31%), Vitamin D: 0.18µg (1.17%)