



Rhubarb Pie - Single Crust

READY IN



60 min.

SERVINGS



8

CALORIES



259 kcal

DESSERT

Ingredients

- 1 tablespoon butter
- 2 eggs
- 3 tablespoons flour all-purpose
- 1 inch inch single pie crust prepared ()
- 3 cups rhubarb diced
- 1 cup sugar white

Equipment

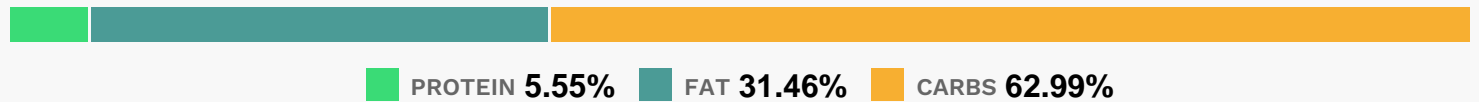
- oven

- microwave
- measuring cup

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Heat butter in microwave oven in a 4-cup microwave-safe measuring cup until melted but not hot, about 1 minute. Beat eggs, sugar, and flour into butter with a fork until smooth.
- Spread the rhubarb into the unbaked pie crust and pour the liquid ingredients over the rhubarb.
- Bake pie in the preheated oven until the filling is lightly browned, about 45 minutes.

Nutrition Facts



Properties

Glycemic Index:26.01, Glycemic Load:19.17, Inflammation Score:-2, Nutrition Score:5.0000000259151%

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: 258.62kcal (12.93%), Fat: 9.18g (14.13%), Saturated Fat: 3.31g (20.7%), Carbohydrates: 41.36g (13.79%), Net Carbohydrates: 39.83g (14.49%), Sugar: 25.5g (28.34%), Cholesterol: 44.68mg (14.89%), Sodium: 131.26mg (5.71%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.64g (7.29%), Vitamin K: 15.39µg (14.66%), Manganese: 0.22mg (11.17%), Selenium: 6.43µg (9.18%), Folate: 31.07µg (7.77%), Vitamin B2: 0.13mg (7.4%), Vitamin B1: 0.1mg (6.96%), Fiber: 1.52g (6.1%), Iron: 1.09mg (6.04%), Calcium: 51.35mg (5.13%), Potassium: 175.12mg (5%), Phosphorus: 49.64mg (4.96%), Vitamin B3: 0.99mg (4.94%), Vitamin C: 3.66mg (4.44%), Vitamin B5: 0.32mg (3.23%), Vitamin A: 150.05IU (3%), Magnesium: 11.21mg (2.8%), Vitamin E: 0.4mg (2.64%), Vitamin B6: 0.04mg (2.17%), Zinc: 0.32mg (2.16%), Copper: 0.04mg (2.1%), Vitamin B12: 0.1µg (1.68%), Vitamin D: 0.22µg (1.47%)