

Rhubarb Pie

AMY BARROW'S RECIPE,
FROM FRANCIS BARROW'S
JOURNAL, 1940

Preheat oven to 350
degrees F.

Combine 4 cups chopped
raw rhubarb with 2 tbsp
flour, 1 cup of sugar, and
3/4 tsp grated dried
ginger.

Place in an unbaked
pastry shell.

Beat 3 egg yolks and mix
with 2 tbsp butter and 1
cup of milk. Pour over
filling and bake for 40
minutes until custard is
firm.

Beat 3 egg whites until
stiff, adding 1/4 cup sugar
gradually. Spread on top
of pie and return to oven
until meringue is brown.

