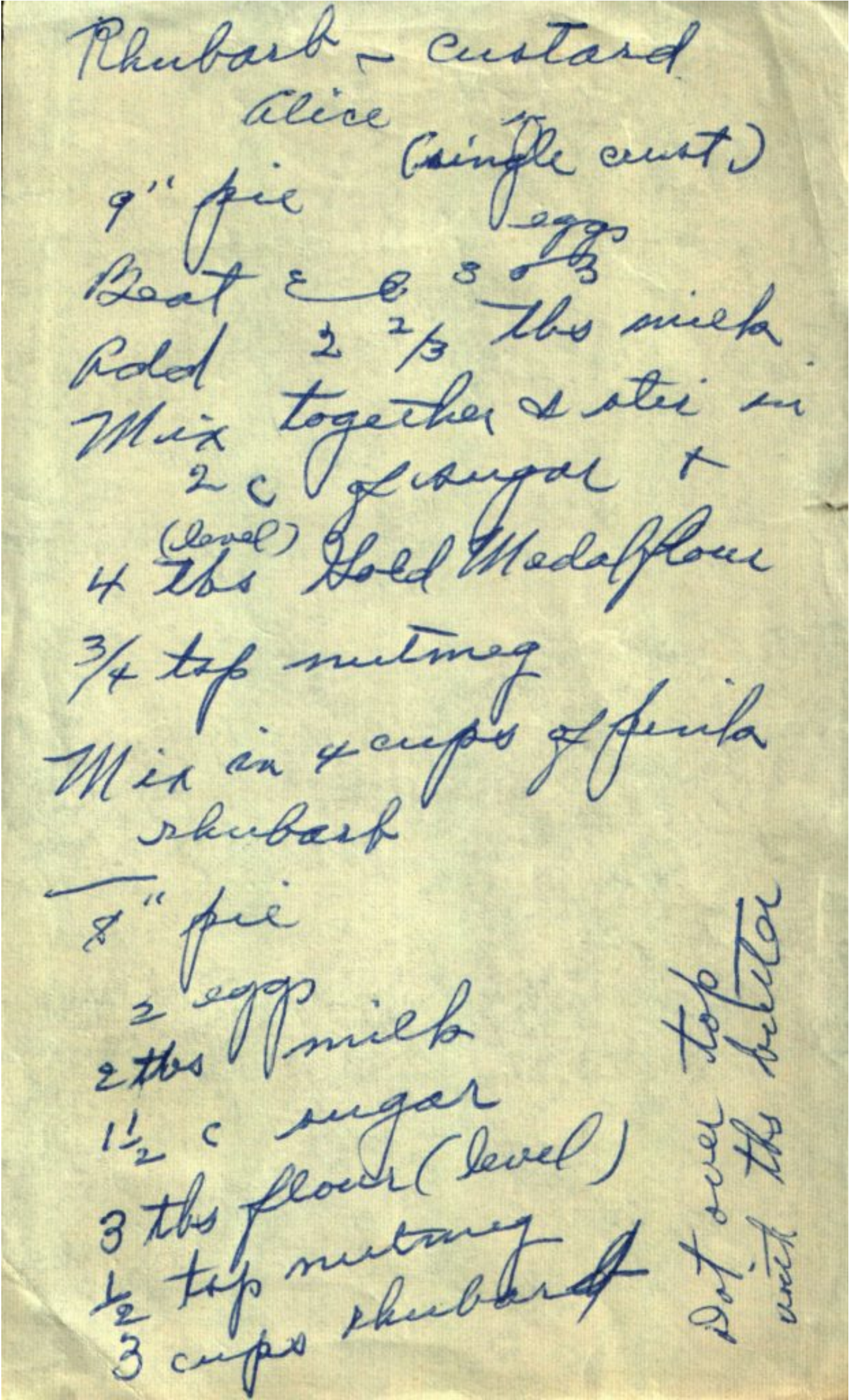


Alice’s Rhubarb Custard Pie

Alice’s Rhubarb Custard Pie pairs plenty of fresh rhubarb with a simple egg custard flavored with nutmeg. The handwritten recipe includes measurements for both 8- and 9-inch pies, with a little butter dotted over the top before baking—a handy detail that makes this one especially worth saving.



- 9" pie (single crust)
- Beat 3 eggs
- Add 2 and 2/3 tbs milk
- Mix and stir in:
- 2 cups sugar
- 4 tbs (level) Gold Medal flour
- 3/4 tsp nutmeg
- Mix in 4 cups of fresh rhubarb
- 8" pie (single crust)
- 2 eggs
- 2 tbs milk
- 1 1/2 c sugar
- 3 tbs flour (level)
- 1/2 tsp nutmeg
- 3 cups rhubarb
- Dot over top with 1 tbs butter