

## Rhubarb Custard Pie

3 ½ cups chopped rhubarb.

3 Tbsp. flour

3 egg yolks

1 ¼ cup sugar

1 Tbsp. melted butter



Pour boiling water over the rhubarb and let sit for 1 min.

Using the Bosch Universal Plus equipped with the French whips, mix eggs till fluffy and add sugar a mix. Add remaining ingredients and mix gently by jogging the Bosch. Pour into unbaked pie shell and bake 10 min. at 425 degrees F. in preheated oven and then turn down to 325 degrees and bake for 35 min. more. Let cool before serving.