



Rhubarb Carmel Pie

- 2 eggs
- 1 cup brown sugar (250 mL)
- ¼ cup all purpose flour (50 mL)
- 2 tbsp melted butter (25 mL)
- pinch salt pinch
- 2 cups finely chopped rhubarb (500 mL)
- pastry for a single pie crust

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In a mixing bowl lightly beat the **eggs**. Add the **sugar, flour, butter** and **salt**, and stir until well combined and smooth. Add the chopped **rhubarb**. Line a 9-inch (23cm) deep-dish pie plate with **pastry**.

Add the rhubarb mixture and bake in a preheated 425°F (220° C) oven for 10 minutes. Reduce the oven temperature to 325°F (160° C) and continue to bake for an additional 30 minutes. **Serves 8.**

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This recipe is courtesy of novascotia.com and Taste of Nova Scotia. Visit novascotia.com to plan your Nova Scotia getaway.