

RHUBARB CREAM PIE – PERFECT ANY TIME OF YEAR!

I really like to use the prepared pie crusts – they are oh so fast...but whichever you prefer, make a 9”.

Chop up 3 cups rhubarb and spread on the bottom of the uncooked crust.

Mix:

1 c. lite sour cream

1 egg

1 ½ c. sugar

1 t. salt

3 ½ T. minute Tapioca

Pour over the rhubarb. Bake 450° for 10 minutes and then 350° for 35 minutes.

Wonderful !!!

