

Rhubarb Custard Pie Filling

Mix together:

1/2 Cup Brown Sugar

1/3 Cup GWG Pastry Flour

1/2 tsp Salt

1/2 tsp cinnamon or nutmeg

Then add 4 Cups of sliced Rhubarb

Mix together in separate bowl:

1/2 Cup Honey, *slightly warmed*

3 TBS Butter, *melted*

1 TBS Lemon Juice

3 Eggs, *lightly beaten*

Then combine with other mixture

Pour into prepared unbaked pie crust. Place into preheated 375 F oven for 30-35 minutes. Check pie crust and cover edges if browning too quickly. Cook additional 25 minutes or until knife inserted about 1 inch from center comes out clean. Pie will firm as it cools.