## Rhubarb Cream Pie (The Pillsbury Cookbook, 1989)

Pastry for filled one-crust pie

## **Filling**

2 cups diced fresh rhubarb 3 egg yolks 1/2 cup half-and-half 1 cup sugar 2 tablespoons flour 1/2 teaspoon salt

## Meringue

3 egg whites 1/4 teascppon cream of tartar 1/2 teaspoon vanilla 6 tablespoons sugar

Prepare pastry for filled one-crust pie using 9-inch pie pan.

Heat oven to 400 degrees F. Place rhubarb in pastry-lined pan. In small bowl, beat egg yolks until thick and lemon colored. Blend in half-and-half. Add 1 cup sugar, flour and salt; mix well. Pour egg mixture over rhubarb. Bake at 400 degrees F for 10 minutes. Cover edge of pie crust with strip of foil. Reduce oven temperature to 350 degrees F and bake an additional 40 minutes.

In small bowl, beat egg whites, cream of tartar and vanilla until soft peaks form. Gradually add 6 tablespoons sugar, beating until stiff peaks form, about 3 minutes. Spread over hot filling; seal to edge of crust. Bake at 350 degrees F for 12 to 15 minutes or until lightly browned. 8 servings.