
FRENCH RHUBARB PIE

By: *RuthAnn Zimmerman*
Makes 1 Pie

Mix together with a fork, just until combined, do not over mix:

1 cup sugar

2 TBS flour

1 tsp. vanilla

1 egg

Stir in:

2 cups finely chopped rhubarb

Pour this mixture into 1 unbaked pie crust

Crumb topping:

$\frac{3}{4}$ cup flour

$\frac{1}{2}$ cup brown sugar

1/3 cup butter

Mix until crumbly and sprinkle on top of rhubarb/egg mixture.

Bake at 350F for 50-60 minutes, until knife inserted into center comes out clean.