



**ward street bistro**  
*food wanderings of a former chef*

## **Rhubarb Custard Pie**

Serves 6.

9" unbaked pie crust, chilled

1/2 cup flour

1/2 cup firmly-packed dark brown sugar

1/4 cup unsalted butter, melted

4 cups diced fresh rhubarb (about 1 lb. of rhubarb)

1 cup sugar

1/3 cup flour

1 cup sour cream

Preheat the oven to 450° F.

For the topping: Mix together the 1/2 cup flour, brown sugar and melted butter. Set aside.

In a large mixing bowl, combine the diced rhubarb, sugar, 1/3 cup flour, and sour cream. Transfer the pie filling to the prepared pie crust. Sprinkle the topping over the pie filling.

Bake the pie on the lower-middle rack of the oven at 450° F. for 10 minutes. Lower the heat to 350° F. and continue baking for 35 to 45 minutes more, until the filling starts to bubble.

Let cool completely before serving. Serve room temperature or chilled.

[www.wardstreetbistro.com](http://www.wardstreetbistro.com)