
Sour Cream Rhubarb Pie

The Splendid Table



- 1 1/4 cups sugar
 - 3 tablespoons all-purpose flour
 - 1/2 teaspoon salt
 - 2 large eggs
 - 1 cup sour cream
 - 1 teaspoon vanilla extract
 - 3 cups rhubarb (fresh or frozen), cut into 1/2-inch pieces
- CRUMB TOPPING:**
- 1/3 cup sugar
 - 1/3 cup all-purpose flour
 - 1/4 teaspoon salt
 - 1 teaspoon cinnamon
 - 1/4 cup butter, softened
- Yield:** Yield

Per Serving (excluding unknown items): 326 Calories; 13g Fat (35.8% calories from fat); 4g Protein; 50g Carbohydrate; 1g Dietary Fiber; 81mg Cholesterol; 294mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 2 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 8

1. Preheat the oven to 400°F.
2. In a large bowl, combine the sugar, flour and salt. In a separate bowl, whisk together the eggs, sour cream and vanilla, then add to the flour mixture.
3. Place the rhubarb in the prepared pie shell. Pour the egg and flour mixture evenly over the top.
4. Bake in the preheated oven for 10 minutes. Lower the oven temperature to 350°F and bake for 30 minutes more.
5. Meanwhile, in a small bowl, combine the ingredients for the crumb topping and mix with a fork until crumbly.
6. Remove the pie from the oven and sprinkle the crumb topping over the top. Return to the oven to bake for another 15 minutes or until the topping is lightly browned.
7. Remove from the oven again and allow the pie to cool slightly before slicing. Pie can be frozen at this point. Once it is defrosted and warmed slightly in a 200°F oven, you would never know it had ever been frozen.