

"Rhubarb Pie" From "Betty Crocker" Cookbook  
page 327

(Use lesser amount of sugar for early rhubarb,)

8-in. - Pastry for 8-inch Two-crust Pie

1 to  $1\frac{1}{4}$  cups sugar, 3 cups cut-up fresh rhubarb -  $\frac{1}{2}$  in. pieces,  
 $\frac{1}{4}$  cup flour, 1 tablespoon butter or oleo.

9-in. -

$1\frac{1}{3}$  to  $1\frac{2}{3}$  cups sugar (I used  $1\frac{1}{3}$ ), 4 cups rhubarb,  
 $\frac{1}{3}$  cup flour, 2 tablespoon oleo or butter.

10-in. (I used my  $9\frac{1}{2}$ " glass pie plate)

$1\frac{3}{4}$  to 2 cups sugar (I used a little less than  $1\frac{3}{4}$  cups)  
 $\frac{1}{2}$  cup flour, 5 cups rhubarb, 3 tablespoon oleo

Oven  $425^{\circ}$ . Stir rhubarb, sugar, and flour together.

Pour into pastry-lined pie pan; Dot with butter or oleo.

Cover w/ top crust, cut slits in it. 40 to 50 minutes or  
until brown & begin to bubble through slits.

(over)