

Rhubarb Cream Pie

- 1 1/2 C evaporated milk
- 1 1/2 C sugar
- 4 T rounded flour
- 2 C rhubarb
- Cinnamon
- Pie crust

1. Mix sugar and flour, add milk.
2. Pour into a pie crust and top with rhubarb and sprinkle with cinnamon.
3. Bake at 325° for 1 hour.

Note: This also works well with other fruits. It is a rich pie, so I prefer something a bit tart.