

## Rhubarb Sour Cream Pie



**TIME TO PREPARE**

20 Minutes



**COOK TIME**

60 minutes



**SERVING**

8



### Ingredients

1 9-inch unbaked pie crust

**Topping:**

½ cup all-purpose flour

½ cup packed brown sugar

¼ cup melted butter

**Filling:**

4 cups chopped rhubarb

1 egg

¾ cup granulated sugar

1 cup sour cream

1/3 cup all purpose flour

### Steps to Cook

1. Preheat oven to 450 F.
2. **Topping:** In a bowl, combine flour with sugar. Pour in melted butter and mix with a fork until crumbly. Set aside.
3. **Filling:** Arrange rhubarb in the bottom of the unbaked piecrust. In a bowl, whisk together egg, sugar, sour cream and flour until smooth. Pour over fruit.
4. Crumble reserved topping over the fruit filling.
5. Bake in preheated oven for 15 minutes. Reduce heat to 350 F and continue to bake for about 40 minutes until pastry edge is puffed, filling is slightly jiggly and topping is golden.
6. Transfer to baking rack and let cool completely before serving.

