

## **Nantucket Rhubarb Pie**

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

2 cups relatively finely chopped rhubarb

1-1/2 cups sugar

3/4 cup (1-1/2 sticks) sweet butter, melted and then allowed to sit for a few minutes to cool

2 eggs, beaten

1 cup flour

1 teaspoon vanilla extract

### *Instructions:*

Generously grease a 9-inch pie plate. Preheat the oven to 375 degrees. Place the pieces of rhubarb in the bottom of the pie plate. Sprinkle then with 1/2 cup of the sugar. Make a batter of the remaining ingredients, first combining the butter and the remaining sugar and then adding the eggs, the flour, and the vanilla. Pour the batter over the rhubarb.

Bake for 35 to 40 minutes. Top with whipped cream. (Ice cream works well, too. Or just serve it alone.) Serves 8.