

Rhubarb Custard Pie Filling

- 4 cups cut-up fresh rhubarb
- 3/4 tsp stevia extract powder (or 1 cup sugar)
- 1/4 cup white flour
- 3/4 tsp nutmeg (optional)
- pinch unrefined sea salt
- 3 eggs
- 3 Tbsp cream or rich milk
- 3 Tbsp honey (or less, to taste)
- butter

1. Slice rhubarb.
2. Sift flour, salt, nutmeg (optional) & stevia (if using) into bowl. Add rhubarb & stir. Let rest.
3. Whisk eggs, honey, sugar (if using) & cream. Add rhubarb mixture and mix well.
4. Scoop into pie pan lined with bottom crust. Dot with bits of butter. Cut lattice strips for top and arrange.
5. Bake in preheated 400° F oven, 30 - 45 minutes, until knife inserted into pie comes out clean.