

## Alex's Rebar Pie

Servings: 8

prepare 9 inch pie crust  
1 cup sugar  
1/2 teaspoon nutmeg  
3 tablespoons flour  
1 tablespoon butter, melted  
blend above ingredients  
2 eggs, well beaten  
3 cups rhubarb, diced  
1 cup Strawberries, sliced

1. Combine all ingredients except rhubarb and strawberries and beat until smooth.
2. Place the fruit in pie crust, and pour mixture over.
3. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake for another 30 minutes.

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*Per Serving (excluding unknown items): 152 Calories; 3g Fat (15.9% calories from fat); 2g Protein; 31g Carbohydrate; 1g Dietary Fiber; 51mg Cholesterol; 31mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1/2 Fat; 1 1/2 Other Carbohydrates.*

