



Rhubarb Custard Pie Sweet Creamy Tart Filling

Rhubarb's First Kiss

My grandma's kitchen smelled like sugar and spring rain. She pulled a rhubarb pie from the oven. The creamy filling wobbled perfectly. That first sweet-tart bite hooked me for life. **Ever wondered how a simple pie can hold so much joy?** It tastes like a warm hug. That memory lives in every recipe I make.

My First Pie Fiasco

My first try was a mess. I forgot to cover the crust. It got too dark too fast. I was sure I ruined everything. But the filling was still wonderfully creamy. **This matters because cooking teaches us grace. Not**

every mess is a mistake. Sometimes it's just practice. We learn more from our little kitchen disasters.

Why This Pie Works

Two things make this pie special. The creamy custard balances the tart rhubarb. A hint of orange zest brightens every single bite. The texture is both smooth and fruity. It is a perfect spring dessert. **Which flavor combo surprises you the most? Tell me in the comments.**

A Slice of History

This pie has deep roots in Midwestern cooking. Thrifty home cooks used spring rhubarb. They called it the “pie plant.” It grew easily in cool climates. Cream and eggs made the harvest special. ***Did you know rhubarb leaves are poisonous?*** Always use just the stalks. This pie is a tribute to resourceful bakers. What is your favorite heritage recipe? Share your stories below.



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Ingredients:

Ingredient	Amount	Notes
Granulated sugar	1 cup	
All-purpose flour	1/4 cup	
Ground nutmeg	1/4 teaspoon	
Fresh rhubarb	3 cups	Diced
Orange zest	1/2 teaspoon	
Vanilla extract	1 teaspoon	
Heavy cream	1/4 cup	
Large eggs	2	
Salted butter	1 to 2 tablespoons	
Unbaked pastry pie crust 9 inch		

How to Make Rhubarb Custard Pie

This pie is a springtime classic. It balances sweet cream and tart rhubarb perfectly. Follow these steps for a delicious dessert.

Step 1 Preheat your oven to 375°F. Get out a large mixing bowl. Combine the sugar, flour, and nutmeg in it. Stir them together until well mixed.

See also [No-Bake Granola Bars](#)

Step 2 Rinse your fresh rhubarb stalks. Pat them completely dry with a towel. Dice the rhubarb into small half-inch pieces. Add three cups to the sugar mixture. **Step 3** Grab another bowl for the wet ingredients. Whisk the eggs until they are smooth. Then add the cream, vanilla, and orange zest. Whisk it all together thoroughly. **Step 4** Pour the creamy mixture into the rhubarb bowl. Gently stir everything until it is

combined. Your filling is now ready for the crust. **Step 5** Pour the filling into your unbaked pie crust. Dot the top with small butter pieces. This adds a rich flavor to the pie. **Step 6** Bake your pie for 45 to 50 minutes. (A hard-learned tip: cover the crust with foil after 20 minutes). This stops the edges from burning. Let the pie cool completely before you slice it. **What is the key to preventing a soggy bottom crust?** **Share below!** **Cook Time:** 45–50 minutes **Total Time:** 2 hours (includes cooling) **Yield:** 8 servings **Category:** Dessert, Pie

Creative Twists on a Classic Pie

Love this recipe? Try these fun variations next time. They add a new twist to a beloved treat.

Strawberry-Rhubarb Swap one cup of rhubarb for strawberries. It is a classic and sweet combination. **Ginger Spice** Add a teaspoon of grated fresh ginger. It gives the pie a warm, spicy kick. **Oat Crumble Top** Skip the top crust. Use a brown sugar and oat streusel instead. **Which spin would you try first? Let me know in the comments!**

Serving Your Perfect Slice of Pie

This pie is wonderful all on its own. But a few extras make it even more special. Here are my favorite ways to serve it.

Serve a warm slice with vanilla ice cream. The cold cream melts into the filling. A dollop of fresh whipped cream is also perfect. For a beverage, try hot coffee or cold milk. A sweet dessert wine also pairs beautifully.

See also [No Bake Coconut Cream Pie Recipe](#)

Which would you choose tonight, ice cream or whipped cream?



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Keeping Your Pie Fresh

Let your pie cool completely first. Store it covered in the fridge for up to four days. The filling stays creamy and delicious. You can also freeze slices for a month. Thaw them in the fridge overnight. A quick oven warm-up brings back that fresh-baked feel.

This pie is a great make-ahead dessert for busy weeks. You can bake it a day before your event. That gives the flavors more time to blend. Have you tried making two pies at once? It saves so much time and energy.

Simple Fixes for Common Troubles

Is your filling too runny? It might need more baking time. A watery filling means the pie is not set. Just pop it back in the oven for a bit. Cover the crust so it does not burn.

Is the crust browning too fast? Use that foil shield. Loosely cover the edges after twenty minutes. This protects them from getting too dark. Your crust will be golden, not black.

Is the rhubarb too tart? The sugar balance is key. Always use the full cup of sugar. This sweetens the tangy rhubarb perfectly. My first pie was super sour. I learned this lesson the hard way!

Your Pie Questions Answered

Can I make this pie gluten-free? Yes, use a gluten-free pie crust. Also check that your flour blend is a 1:1 substitute. It works just as well

for this recipe.

Can I prepare the filling ahead? Absolutely. Mix it all up and keep it chilled. Pour it into the crust right before baking. This helps prevent a soggy bottom.

What can I use instead of heavy cream? Whole milk is a good swap. The filling will be a little less rich. But it will still taste wonderful.

See also [Easy Chocolate Peanut Butter Bars Recipe](#)

Can I double this recipe? You can easily make two pies. Just mix everything in a bigger bowl. It is perfect for a large family gathering.

Can I use frozen rhubarb? Yes, but thaw and drain it first. Pat it dry with a towel. This removes extra water that can thin the filling.

Share Your Spring Creation

I hope this pie brings joy to your table. It is a true taste of the season. Nothing beats a homemade dessert. I love seeing your beautiful bakes. Please share your photos with me. Tag **@SavoryDiscovery** on Pinterest. Happy cooking! —Elowen Thorn.

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Difficulty: **Beginner**



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Prep time: **15 minutes**

Cook time: **45 minutes**



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Rest time:**2 hours**

Total time: 3 hours



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Servings: **8 servings**



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Calories: **kcal**

Best Season: Summer

Description

This rhubarb custard pie combines sweet creamy filling with tart

rhubarb in every bite. It's easy to bake and perfect for spring.

Ingredients

- 1 cup granulated sugar
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{4}$ teaspoon ground nutmeg
- 3 cups fresh rhubarb ((diced))
- $\frac{1}{2}$ teaspoon orange zest
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ cup heavy cream
- 2 large eggs
- 1 to 2 tablespoons salted butter
- 9 inch unbaked pastry pie crust

Instructions

1. Preheat the oven to 375°F.
2. In a large mixing bowl, combine sugar, flour, and nutmeg. Stir to mix evenly.
3. Rinse the rhubarb and pat dry. It does not need to be peeled. Dice into small $\frac{1}{2}$ -inch pieces. Measure out 3 cups of diced rhubarb and add to the sugar and flour mixture. Set aside.
4. Whisk together orange zest, vanilla extract, heavy cream, and eggs. Whisk to thoroughly beat the eggs into the mixture.
5. Pour the cream mixture into the rhubarb mixture and stir to combine.
6. Pour filling into the unbaked pie crust.
7. Dot small pieces of the butter over the top of the filled pie.
8. Bake for 45 to 50 minutes, covering the crust loosely with aluminum foil after the first 20 minutes once the crust has

browned.

9. Remove from the oven and cool completely on a cooling rack.

Keywords: Rhubarb, Custard, Pie, Dessert, Spring