

# Authentic rhubarb pie

## Ingredients:

- 500 g **Crop's frozen rhubarb**
- 1 pack of puff paste
- 4 spoons flour
- 1 coffee cup with sugar
- 1 x vanilla sugar
- 3 large eggs
- 2 dl cream



## Preparation:

- Defrost the rhubarb slices and leak out.
- Put baking paper in the baking tin and cover with the puff paste. Pin with a fork and put the the rhubarb slices in the baking tin.
- Make the dough by mixing all the ingredients together.
- Cover the rhubarb pieces with the dough and bake in a preheated oven for 45 minutes on 200°C.