

Rhubarb Custard Kuchen

Crust:

- 1 $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{8}$ teaspoon salt
- $\frac{3}{4}$ cup shortening
- 1 egg, beaten
- 1 Tablespoon milk

Filling:

- 4 cups fresh rhubarb, cut in $\frac{1}{2}$ inch pieces
- 1 $\frac{1}{2}$ cup sugar
- 2 Tablespoons flour
- 1 teaspoon cinnamon
- 1 egg, beaten
- $\frac{3}{4}$ cup milk
- 1 teaspoon vanilla

For crust, combine dry ingredients and cut in shortening to make coarse crumbs. Combine egg and milk and stir into crumb mixture. Pat into bottom and up sides of greased 9"x13" pan.

Fill crust with rhubarb. Combine sugar, flour and cinnamon and sprinkle over rhubarb. Mix egg, milk and vanilla and pour over all. Bake in 425° F oven. for 20 minutes. Reduce heat to 375° F. and bake for 15 minutes more or until rhubarb is tender. Serves 12.