



In the Kitchen with Infants Students

## CRUSTLESS RHUBARB AND APPLE CUSTARD PIE

FRESH FROM THE GARDEN: Rhubarb, apples



Lemons



Blueberries



Tomatoes

### Ingredients

3 cups rhubarb, diced  
1 apple, diced  
 $\frac{1}{2}$  cup flour  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{2}$  teaspoon salt  
4 large eggs  
1 teaspoon vanilla extract  
1 cup milk

### Equipment

Pie pan  
Blender



### Method

1. Preheat oven to 180°C.
2. Clean and slice rhubarb and apple and put into the pie pan.
3. Mix the remaining ingredients with a mix blender until well blended. Pour over the rhubarb and apple.
4. Bake for 40 minutes at 180°C. The centre will be just slightly soft when it's done and will get firmer as it cools on the countertop.