

# Rhubarb Butterscotch Pie

## Short Pie Crust

115 gm flour

1/2 tsp salt

55 gm butter

## Filling

Enough cut rhubarb to cover the top of a 23cm pie dish

1/2 C sugar

## Topping

1 egg

2 Tbs brown sugar

2 Tbs melted golden syrup

2 heaped Tbsp flour

3 Tbs milk

## Method.

Make the short pie crust by rubbing the butter into the flour/salt mixture with a little water until it forms a roll-able dough. Place in your greased pie dish and top with cut rhubarb.

Shake over 1/2 cup sugar (optional).

Next make the topping by beating all the ingredients together and pouring over the rhubarb. Bake in a fan oven at 200C for approx. 20 minutes then lower temperature till cooked. Eat hot or cold.