

Strawberry Rhubarb Lattice Pie

Many midwestern homes have a rhubarb patch in their backyards. It comes up year after year and you simply pick the stalks and remove the leaves. This Strawberry Rhubarb Pie is a classic old fashioned dessert. The sweetness of the strawberries along with the sugar balance out the sour rhubarb in a buttery pastry shell. Serve it warm with vanilla ice cream and you will be in heaven.

2 cups	fresh rhubarb, cut in 1" pieces	1/3 cup	all-purpose flour
1 pint	strawberries, cut in half	1 Tablespoon	butter
2	pie crust dough disks	1 Tablespoon	milk
1 1/3 cups +	sugar		

- 1 Preheat oven to 400°. Prep rhubarb and strawberries. Let sit on paper towels to dry.
- 2 On lightly floured surface, roll out one disk of the pastry dough into a 12" circle to place in the center of a 9" pie plate, pressing the dough into the bottom and sides. Let the extra dough hang over the sides. Refrigerate.
- 3 In large bowl, combine sugar and flour. Add dry rhubarb and strawberries and stir to combine.
- 4 On lightly floured surface, roll out remaining disk of pastry dough into a 10-inch circle. With a knife or pastry wheel, cut into nine 1" wide strips.
- 5 Pour rhubarb mixture into the refrigerated pie shell. Dot with butter.
- 6 Moisten rim of pastry slightly with cold water. Arrange five pastry strips 1/2" apart over filling. Place remaining strips across first ones at right angle, to make a lattice or weave the lattice. Press lattice ends to rim of pie and fold overhang of bottom crust over the ends of the strips. Crimp the edges to seal. Brush lattice top, but not rim lightly with milk and sprinkle with sugar.
- 7 Bake 50 minutes or until crust is golden and juice bubbles through the lattice.
- 8 Cool on wire rack. Serve warm with ice cream, if desired.

Servings: 8

Preparation Time: 30 minutes

Cooking Time: 50 minutes

Total Time: 1 hour and 20 minutes

Oven Temperature: 400°F

Nutrition Facts

Nutrition (per serving): 370 calories, 127 calories from fat, 14.3g total fat, 14.2mg cholesterol, 217.8mg sodium, 275.6mg potassium, 59g carbohydrates, 3.2g fiber, 39.2g sugar, 3.4g protein.

Source

Author: Adapted by Patricia K. Rose, July 2014

Source: McCall's Superb Dessert Cookbook



Foolproof Pie Crust

This recipe makes 4 crusts for 9" pies. It will make 2 double crust pies or 4 single crust pies. The vinegar adds elasticity to the crust for easier handling. You can freeze the dough by placing each disk of dough in a ziploc freezer bag. Unthaw in refrigerator or on the counter for about 20 minutes before using. Do not bring to room temperature, keep it chilled until you roll out your pie dough.

4 cups flour	1 cup shortening
1 Tbs sugar	1 Tbs vinegar
2 tsp salt	1 Egg beaten
1 cup margarine or butter	½ cup ice water (ice cube in water)

- 1 Mix 3 dry ingredients together in large mixing bowl
- 2 Add shortening and margarine to the dry ingredients and cut the fat into the flour mixture with 2 knives until fine crumbs form.
- 3 Combine egg and vinegar into ice water and pour over the pastry mixture.
- 4 Mix ingredients together with a fork until the mixture forms into a ball. If it is too sticky, add a little more flour in order to handle the dough.
- 5 Separate pastry dough into 4 pieces. Wrap in wax or plastic wrap. Flatten each ball into a disc and refrigerate for at least 15 minutes.
- 6 When ready, place on floured surface and roll out to a size that is 1" larger than your pie plate.

Servings: 32

Preparation Time: 15 minutes

Oven Temperature: 425°F

Nutrition Facts

Nutrition (per serving): 169 calories, 110 calories from fat, 12.4g total fat, 10.2mg cholesterol, 214.4mg sodium, 22.3mg potassium, 12.4g carbohydrates, <1g fiber, <1g sugar, 1.9g protein.

Recipe Type: Cakes, Pastries, and Desserts

Source

Author: Carol Garvey, November 2010

