

Strawberry Rhubarb Pie

Ingredients: For one 9" pie with top or two open top pies

Pie Crust

- 1 1/4 cups all-purpose flour, plus more for rolling
- 1/2 teaspoon salt
- 1/2 teaspoon sugar (optional)
- 1/2 cup cold unsalted butter or coconut oil,
- 2 to 4 tablespoons ice water

Filling

- 1 cup white sugar
- 1/2 cup all-purpose flour
- 1 pound rhubarb, cut into 1/4 inch slices
- 2 pints strawberries, hulled and quartered
- 1 recipe pastry for a 9 inch double crust pie
- 2 tablespoons butter
- 2 tablespoons white sugar

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Instructions:

Pie Crust

- In a bowl mix flour, salt, and optional sugar.
- Add your butter or coconut oil. For butter cut up into small pieces and for coconut oil just scoop out of the jar.
- You can either mix butter or coconut oil with a food processor, pastry cutter or by hand. Break up the butter/oil till the dough has a dry crumbly texture, but holds together when squeezed.
- Then add water, small amounts at a time till the dough stays together but is not dry or soggy.
- Wrap dough in plastic and place in the fridge for a minimum 30 min or up to 3 days. You can also freeze dough to use at a later date.

Filling

- Preheat oven to 400 degrees F
- In a large bowl, mix flour and sugar. Add strawberries and chopped rhubarb. Toss with sugar and flour and let stand for 30 minutes.
- Pour filling into prepared pie crust. Dot top with butter or coconut oil, and cover with top crust if desired. Seal edges of top and bottom crust with water.
- To help brown the top of your pie crust, you can brush the crust with milk or egg yolk, but this step is not necessary. You can also sprinkle the top of your crust with sugar, cinnamon or other spices.
- Bake at 400 degrees F, for 35 to 40 minutes, or until bubbly and brown. Cool on rack.

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