

Strawberry Rhubarb Pie Recipe

By Aryn Henning Nichols / Inspire(d) Media • iloveinspired.com

Crust:

2 1/2 cups plus all-purpose flour
1 tablespoon sugar
1 teaspoon salt
1 cup cold butter, cubed
1/4 cup ice-cold water (added by tablespoons)

Filling:

2 1/2 cups chopped fresh, red rhubarb
2 1/2 cups washed and cut strawberries
1 1/4 cups sugar
6 tablespoons cornstarch
1 tablespoon all-purpose flour
1/2 teaspoon lemon zest
1/2 teaspoon lemon juice
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
3 tablespoons butter, cubed

Make your crusts:

Combine the flour, sugar, and salt. Cube the butter and cut it in with a pastry blender, two knives, or your fingers! You're good when the bits are about the size of peas. Add water a couple of tablespoons at a time, mixing up the dough lightly with a fork until it seems like it's starting to stick together (but isn't sticky). Push the dough into the middle of the bowl and form a ball. Cut in two and move over to Saran Wrap and form into two discs. It often seems a little dry, but don't fret. It comes together.

Chill in the refrigerator while you make the filling. You can also make dough discs ahead of time and freeze, or keep in the fridge up to three days. I like to double my crust recipe when I'm making them so it's easy to throw a future pie together. Just grab a couple crusts out of the freezer and make a filling!

Preheat your oven: 425 degrees F.

Tip: Place a foil-covered baking sheet at the bottom of your oven to avoid bubble-over mess!

Make your filling:

Mix the rhubarb, strawberries, sugar, cornstarch, flour, lemon juice, cinnamon, and vanilla. Carefully stir together in a large bowl.

Assemble your pie:

Pull your dough discs out of the fridge and sprinkle a little flour on your counter where you'll be rolling out your dough. First roll out the bottom crust. To move it over to the pie pan, fold dough in half, then in half again. It's handy to have pastry cutter to get under your dough. Fold out into the pan. Pour in the filling, dot with butter, and then roll out the second disc of dough and repeat the folding maneuver for the top crust. Cut a few slits in the top to avoid steaming your crust, and decorate the pie too, if you like!

Cover the entire pie with foil and bake at 425 degrees F for 15 minutes. Then, decrease temperature to 375 degrees F, remove the foil, and bake for an additional 45 to 50 minutes, or until the filling starts bubbling. Cool before serving (with ice cream). Enjoy!