

Fresh Strawberry – Rhubarb Pie

Ingredients

2 cups sliced rhubarb
2 cups halved strawberries
1-1/4 cups sugar
¼ cup Minit Tapioca
1 pkg.(425g) ready to use refrigerated pie crust (2 crusts)

OR Here is our recipe for

Pie Crust

In Bosch bowl using wire whips, blend dry ingredients together.

2 Cups flour
1/2 Teaspoon salt
1 Cup shortening
1/4 Teaspoon sugar

Change wire whips with dough hook. Then add water and blend. 1/2 Cup water

Note: this dough freezes well, either wrapped in plastic wrap or rolled out in a pie plate and covered.

1 Tbsp. butter

Instructions

Heat oven to 425 degrees. Combine first 4 ingredients. Let stand 15 min. Line 9-inch pie plate with 1 crust as directed on package for two-crust pie; fill with fruit mixture. Dot with butter. Cover with remaining crust; seal with flute edge. Cut several slits in top crust to permit steam to escape. Bake 45 min. or until juices form bubbles that burst slowly. Cool.

