

# Strawberry-Rhubarb Pie

(adapted from Betty Crocker cookbook)

Ingredients (for 2, 9-in pies):

2 cups sugar

$\frac{2}{3}$  cup flour

$\frac{1}{2}$  tsp grated orange peel (optional)

4 cups fresh rhubarb ( $\frac{1}{2}$ " pieces)

4 cups sliced fresh strawberries

4 Tbs. butter

Heat oven to 425°. Use 2, 9" deep-dish pie shells. (Mrs. Smith's). Mix together sugar, flour, and orange peel in a large bowl. In another bowl, blend the rhubarb and strawberries. Fill each pie shell halfway. Add half the sugar mixture. Add remaining fruit and top with sugar mixture. Cover with pastry, if desired, with slits cut in top. Top with few thin slices of butter.

Cover edge of pie with aluminum foil to prevent excessive browning; remove foil last 15 minutes. Bake 40-50 minutes in 425° oven.

From the kitchen of *Mary Smith*

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