THE J.M. SMUCKER Co

# Strawberry Rhubarb Pie

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 20 mins | 1 hr | 8 | N/A |

## Ingredients

- **Crust**
- 2 cups Robin Hood® Original All Purpose Flour

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- 1 tsp salt
- 3/4 cup All Vegetable Shortening, well-chilled
- 4-8 tbsp ice cold water
- **Filling:**
- 6 cups strawberries, quartered
- 2 cups chopped rhubarb
- 3/4 cup Sugar In The Raw® Natural Turbinado Sugar
- 1/3 cup Robin Hood® Original All Purpose Flour

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- 1 tbsp lemon zest
- **Topping:**
- 1 egg, beaten
- 2 tbsp Sugar In The Raw® Natural Turbinado Sugar

## Directions

**Step 1:**

Mix flour and salt in a large mixing bowl.

**Step 2:**

Cut chilled shortening into ½” (1 cm) cubes. Work in shortening cubes into flour mixture using a pastry blender or two knives, in an up and down chopping motion, until mixture resembles coarse crumbs with some small pea-sized pieces remaining.

**Step 3:**

Sprinkle half the maximum recommended amount of ice cold water over the flour mixture. Using a fork, stir and draw flour from bottom of bowl to the top, distributing moisture evenly into flour. Press chunks down to bottom of bowl with fork. Add more water by the tablespoonful (15 mL), until dough is moist enough to hold together when pressed together.

**Step 4:**

Divide dough in two balls, one ball slightly larger than the other. Flatten balls into ½” (1 cm) thick round disks.

**Step 5:**

Wrap dough in plastic wrap. Chill for 30 minutes or up to 2 days for ease in rolling.

**Step 6:**

Preheat oven to 400°F (200°).

**Step 7:**

Combine filling ingredients in large mixing bowl. Set aside.

**Step 8:**

Roll larger ball of dough from center outward on a lightly floured surface into a circle 2” (5 cm) wider than pie plate for the bottom crust. Transfer dough to pie plate by loosely rolling around rolling pin. Center the rolling pin over the pie plate, and then unroll, easing dough into pie place. Roll out remaining dough and set aside.

**Step 9:**

Fill with strawberry rhubarb mixture and top with remaining pastry. Flute edge. Cut slits on top of pastry. Brush top of pie with egg and sprinkle with sugar.

**Step 10:**

Bake in preheated oven 10 minutes, lower heat to 375°F (190°C). Continue baking 45 to 50 minutes, or until fruit is tender and crust is golden. Cool on wire cooling rack.

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