

Strawberry Rhubarb Crumble Pie

The wonderful crumble topping on this pie turns a spring dessert into something really special.

Serves: 8

Preparation time: 15-20 minutes

Baking time: 55 minutes

Ingredients:

1 disk piecrust

1 pound rhubarb, rinsed, ends trimmed and sliced into 3/4" dice

1 pound strawberries, rinsed, stems removed and diced into 3/4" pieces

zest of one lemon

pinch of salt

3/4 cup of white sugar

1/4 cup cornstarch

Crumble:

3/4 cup all purpose flour

1/4 cup white sugar

1/4 cup light brown sugar

1/2 teaspoon kosher salt

1/2 teaspoon ground cinnamon

6 tablespoons cold butter, diced into 1/2" pieces

1/2 cup chopped walnuts

1/2 cup rolled oats

Instructions:

Preheat oven to 425 degrees F.

Roll out one disk of pie crust into 11" diameter. Place in a 9" pie pan. Trim 1/2" past the edge of the pie plate rim. Turn under the 1/2" overhang and flute the edges. Place in the freezer until ready to fill.

Mix the rhubarb and strawberries together with the remaining ingredients and stir until combined.

Prepare the crumble:

Mix the first 5 ingredients in a food processor until well-mixed. Add the diced butter and pulse a few times until the mixture is a crumbly meal. Add the walnuts and pulse a few times. Add the oats and stir.

Assemble the pie:

Take the crust out of the freezer and fill with the strawberry-rhubarb mixture. Top with the crumble.

Bake at 425 degrees for 10 minutes.

Turn down oven to 350 degrees and bake for another 45 minutes or until crust is dark golden brown and filling is bubbling.

Cool for at least 2-3 hours before serving.