

# Strawberry Rhubarb Pie 9 inch

Crust

$1\frac{1}{3}$  c flour  $\frac{1}{2}$  tea salt  $\frac{1}{2}$  cold sw butter  
1 lg egg beaten 2 teasp lemon juice  
for filling

2 c 1 inch fresh rhubarb pieces or 1 pt.  
bag frozen rhubarb, thawed & drained <sup>well</sup>  
1 pint S. Strawberry, halved 3 tabsp cornstarch  
3 tabsp lemon,  $\frac{1}{2}$  teasp cinnamon, pinch clove, 1 c sugar

$\frac{1}{4}$  c strawberry preserves, 1 tabsp Confect sugar  
4 Whipped cream or ice cream

Make shell, combine fl, salt, butter blend  
stir in egg, lemon juice,  $\frac{1}{4}$  to 2 tabsp ice water  
form ball, chill

filling

Combine rhubarb, straw, in small bowl w high corn  
lemon, cinnamon, clove, see mixture + sugar to fruit let  
stand 15 min. Drape dough over 9 inch pan leaving  
2 inch overhang, Spoon filling in shell fold over  
hang over filling ruffling it Bake 450 - 10 min  
reduce 350 - 35-40 - until bubbling. Let cool 30 min  
brush with preserves, heated, sift Confect sugar over crust  
Serve with cream or ice cream on side