

# upclose & tasty

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## *Strawberry Rhubarb Pie*

*Inspired by The Food Network*

### **Ingredients:**

*2 1/2 cups chopped fresh, red rhubarb  
2 1/2 cups de-stemmed, washed strawberries, cut in half or quarters  
1 1/3 cups sugar  
1 tablespoon all-purpose flour  
1/2 teaspoon lemon zest  
1 teaspoon lemon juice  
1/2 teaspoon ground cinnamon  
1 teaspoon vanilla extract  
2 tablespoons of butter  
1 egg white beaten with 1 teaspoon of water  
2 premade pie crusts  
Wheaties or other flaky cereal*

### **Preparation:**

- 1. Preheat your oven to 425 degrees.*
  - 2. Mix the rhubarb, strawberries, sugar, flour, zest and juice, cinnamon and vanilla in a large bowl.*
  - 3. Place one of the premade pie crusts in a pie pan and trim excess crust around the sides.*
  - 4. Add just enough Wheaties to line the bottom of the crust.*
- Note:** *This prevents the bottom of the pie from getting too soggy.*
- 5. Pour fruit mixture into the pie crust.*
  - 6. Roll out the other pie crust and place on top of the fruit mixture whole or in lattice form.*
  - 7. Brush the edges of the crust with egg white wash.*
  - 8. Place a baking sheet beneath the pie pan to catch any drippings.*
  - 9. Bake at 425 for 15 minutes.*
  - 10. Reduce heat to 375 and continue to bake for an additional 45-50 minutes or until the filling starts bubbling.*
  - 11. Let cool before serving and sprinkle additional cinnamon on top, if desired.*

**Enjoy!**