



## OLD-FASHIONED RHUBARB PIE



### Ingredients

#### Filling

4-5 cups fresh rhubarb, chopped  
1 cup sugar  
1 egg, beaten  
1 tbsp lemon juice  
2 tbsp tapioca starch  
2 tbsp flour  
1 tsp vanilla extract  
¼ tsp salt  
2 tbsp cold butter, cut into small pieces

#### Pie Crust

2 cups flour  
½ tsp salt  
2 tsp lemon zest  
2 tsp sugar  
¾ tsp baking powder  
¾ cup cold butter  
½ cup ice water

#### Egg Wash Topping

1 egg  
1 tsp sugar



### Instructions

Yields  
6-8 pcs

Prep Time  
45 mins

Bake Time  
45 mins

Rest Time  
30 mins

Total Time  
2 hrs

1. Make the pastry dough and the bottom crust.
  - a. Add flour, salt, zest, sugar, and baking powder to a bowl, then mix.
  - b. Knead in the cold cubes of butter until a shaggy dough forms.
  - c. Slowly add the ice water while kneading, until the dough is smooth and malleable.
  - d. Divide the dough in half. Wrap one portion in plastic wrap and put it in the fridge.
  - e. Place the other portion of dough on a lightly floured surface. Roll the dough out in a flat circle, ⅛ inch thick and 1-2 inches wider than your pie plate.
  - f. Lay the dough into the pie plate. Gently press the pastry into the bottom and corners.
  - g. Cover the pie plate with plastic wrap, then put it in the fridge to chill.
2. Make the rhubarb filling.
  - a. Wash and finely chop the rhubarb, then add the pieces to a large mixing bowl.
  - b. Mix the lemon juice and tapioca to form a slurry. Add the tapioca slurry, beaten egg, flour, sugar, vanilla and salt to the rhubarb. Mix well to combine.
  - c. Pour the filling into the chilled pie crust. Smooth it out evenly, then top with pieces of cold butter.
3. Prepare the lattice top crust.
  - a. Roll out the remaining dough for the top crust, ⅛ inch thick and 1-2 inches wider than your pie plate. Cut this dough into ½ inch wide strips.
  - b. Cover the filled pie with the strips of cut pie dough. Interweave them to form a lattice top.
  - c. Trim the edges of the pie pastry. Crimp these edges together, or simply seal with a fork.
  - d. Add any desired pie decorations using leftover pastry dough.
4. Preheat the oven to 450° F.
5. Beat the egg, then use a pastry brush to paint the top crust with egg wash. Sprinkle sugar over the pie.
6. Bake the pie at 450° F for 10 minutes, then reduce the oven temp to 325° F and bake for another 35 minutes.
7. Remove the pie from the oven. Let it rest for 30 minutes before serving.