

# Rhubarb Blueberry Pie

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Rhubarb Pie – So Good!!

## Rhubarb Blueberry Pie Recipe

(If you just want to make a Rhubarb Pie, substitute the Blueberries for more rhubarb and maybe add a little more sugar.)

Home made or pre-made pie crust. You can do a solid cover pie crust with air holes in the top or we like a lattice crust, which is actually easier to make (if you have a helper to hold the strips while the next strip is laid). With a lattice crust it is easier to tell when it is done.

### Standard Pie Pan

3 Cups of rhubarb cut in pieces about  $\frac{1}{2}$  inch long.

1 Cup of blueberries

1  $\frac{1}{4}$  Cups of sugar

$\frac{1}{4}$  Cup of flour

3 Tablespoons of real butter (cut as marked on the butter package)

Large Pie Pan (It seems like large pie pans are becoming more common, which are deeper.)

4 Cups of rhubarb cut in pieces about  $\frac{1}{2}$  inch long.

1 Cup of blueberries

1  $\frac{1}{3}$  Cups of sugar

$\frac{1}{3}$  Cup of flour

4 Tablespoons of real butter (cut as marked on the butter package)

1) Lay out the bottom pie crust in the bottom of the pie pan ready to be filled with the ingredients.

2) Cut the rhubarb in  $\frac{1}{2}$  inch pieces, measure, and place one cup at a time evenly in the bottom of the pie pan. Add about a quarter cup of blueberries with each cup of rhubarb.

3) Mix the sugar and flour in a separate bowl. When it is evenly mixed, spread evenly over the top of the rhubarb. It will filter through the fruit.

4) Cut the butter pats and lay them over the top of the rhubarb. You can cut the pats in smaller pieces to make it more evenly spread.

5) Put on the top crust, and "pinch" the edge of the circumference.

6) Bake at 375 degrees for 15 minutes and then reduce the heat to 350 degrees and bake for another 45 minutes. (a little longer for the bigger pie). To check to verify if it is done with a lattice crust, you can look for bubbles in the middle of the pie. (serve warm or cold) and with a thick piece of extra sharp cheddar cheese)

The old fashioned way to check a "covered" pie crust pie is to "Spit it". Immediately after you take it out of the oven your helper spits on the tip of their finger. When the tip of the finger touches the center of the bottom of the pie it will "spit". If it spits, it is done. If not, it needs to bake a little longer at 5 minute intervals.