

STRAWBERRY- RHUBARB PIE

Gnome Cooking

- 3½ cups ½-inch-thick slices trimmed rhubarb (1½ pounds untrimmed)
- 3½ cups strawberries, hulled and halved
- ½ cup (packed) golden brown sugar
- ½ cup sugar
- ¼ cup cornstarch
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt
- 1 large egg yolk beaten with 1 teaspoon water (optional)
- 1 9-inch double pie crust

Preheat oven to 400° F. Combine first 7 ingredients in large bowl. Toss gently to blend.

Spoon filling into bottom crust. Lay top crust over the fruit and crimp the edges. Cut several vents, and if you are so inclined, brush glaze over crust. Transfer pie to baking sheet. Bake 20 minutes. Reduce oven temperature to 350° F. Continue baking pie until golden and filling thickens, about 1 hour and 10 minutes more. Transfer pie to rack and cool completely.

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