

Rhubarberry Pie

Recipe By *Faigy Grossman*



Cooking and Prep:  1
h 45 m

Serves:  10

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Utterly scrumptious! The tart and tangy filling is still sweet enough to tickle your taste buds and insist on seconds. Great hot or cold.

Ingredients (15)

Filling

- 1 16-oz. bag frozen rhubarb
- 1 16-oz. bag frozen cranberry blueberry blend (such as Bodek) - or 8 ounces frozen cranberries and 2 peeled, cored, and diced baking apples, such as Cortland
- 1 and 1/4 cups sugar
- 3 tablespoons **Gefen Cornstarch**

- 2 cinnamon sticks
- 1 teaspoon lemon juice
- 1/4 teaspoon **Gefen Lemon Extract**

Dough

- 2 and 1/4 cups flour
 - 2/3 cup sugar
 - 1 teaspoon **Haddar Baking Powder**
 - 1 teaspoon **Gefen Vanilla Extract**
 - 1 egg and 1 egg yolk (reserve white for brushing, if desired)
 - 1/4 cup oil
 - 1/4 cup orange juice
 - coarse sugar, for sprinkling
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Start Cooking

Filling

1. In a medium pot, place all filling ingredients. Bring to a boil, stirring occasionally. Reduce heat and simmer about 15–20 minutes, until fruit is softened and mixture begins to thicken. Turn off heat; allow to cool.

Dough

1. In a separate bowl, combine dough ingredients until well mixed. You should have a soft dough.
2. Preheat oven to 350°F (180°C). Divide dough in half; press half of dough into a 9x13-inch baking pan to form a thin crust. (You do not need to go up the sides of the pan.) If the dough is too thick, pull off excess and add to reserved half.
3. Spread rhubarb-berry filling over crust. With floured hands, roll remaining dough into long, thin strands. Use additional flour as needed. Place half the ropes diagonally across pan, and remaining ropes across the other way, forming a lattice design. Brush ropes with reserved

white, if desired. Sprinkle with coarse sugar and bake for 45 minutes to 1 hour, until filling is bubbly and crust is golden brown.

To Assemble

1. Preheat oven to 350°F (180°C).
2. Divide dough in half; press half of dough into a 9- x 13-inch baking pan to form a thin crust. (You do not need to go up the sides of the pan.) If the dough is too thick, pull off excess and add to reserved half.
3. Spread rhubarb-berry filling over crust. With floured hands, roll remaining dough into long, thin strands. Use additional flour as needed. Place half the ropes diagonally across pan, and remaining ropes across the other way, forming a lattice design. Brush ropes with reserved egg white, if desired. Sprinkle with coarse sugar and bake for 45 minutes to 1 hour, until filling is bubbly and crust is golden brown.