

Strawberry Rhubarb Pie

Ingredients:

- 1 egg
- 3 tablespoons flour
- 1 Cup granulated sugar
- 3 Cups chopped rhubarb
- 1 Cup chopped fresh strawberries
- Pastry for a 2 crust pie
- ½ teaspoon granulated sugar

Instructions:

In a large bowl beat egg, add flour and 1 cup sugar.
Mix in strawberries and rhubarb.
Line a 9 inch pie plate with rolled pastry.
Place fruit mixture into the pie shell.
Moisten pastry rim with a little water or egg wash.
Place top crust over fruit.
Trim and seal.
Cut slits on top crust.
Sprinkle remaining sugar over top crust.
Bake in 350 degree oven for approximately 45 minutes
Watch carefully the fruit does not leak out into oven and make a big mess.
I often place a large piece of tin foil under pie to catch drippings