

DOUBLE CRUST PASTRY

310 mL all-purpose flour

1.25 mL salt

125 mL shortening, chilled

45 mL ice water

DIRECTIONS:

1. Whisk the flour and salt together in a medium size bowl. With a **cheese grater**, grate in the cold shortening until the mixture resembles coarse crumbs. Drizzle 2 to 3 tablespoons ice water over flour. Toss mixture with a fork to moisten, adding more water a few drops at a time until the dough comes together.
2. Gently gather dough particles together into a flat disk (about 5 inches diameter). Wrap in plastic wrap, and chill for at least 30 minutes before rolling – overnight.
3. Roll out dough, and put in a pie plate. Fill with desired filling and bake.

-recipe good for 2 small pies

Strawberry Rhubarb Pie Filling- (Made as unit, good for 4-5 individual pies)

- 2 $\frac{3}{4}$ to 3 cups (340-455 g) sliced rhubarb about 1/4-inch thick, about 5-6 medium stalks
- 2 cups (about 455 g) sliced strawberries
- $\frac{2}{3}$ cup (141 g) granulated sugar
- 3 tablespoons (28 g) cornstarch

Streusel Topping:

- 1 cup (142 g) all-purpose flour
- $\frac{1}{2}$ cup (106 g) brown sugar
- $\frac{1}{2}$ cup (113 g) cold butter, cut into tablespoon-size pieces

INSTRUCTIONS

- In a large bowl, combine the rhubarb, strawberries, sugar and cornstarch. Mix well. The mixture will start to turn thick and syrupy as it is stirred.
- Roll out the pie crust and place in a 9-inch pie plate, trimming and fluting the edges.
- Pour the strawberry/rhubarb mixture evenly in the crust.
- In a small bowl, combine the flour and brown sugar.
- Add the butter, and using a pastry cutter or two knives, cut in the butter to the flour/sugar mixture until it has the consistency of coarse crumbs.
- Sprinkle the streusel topping evenly over the top of the pie (but not covering the edges of the pie crust).
- Place the pie on a rimmed baking sheet (in case any of the filling bubbles out), and bake at 375 degrees for 50-55 minutes (see note for time edit – over the years, I've started baking this pie for 75-90 minutes so it's fully set up and not runny), until the streusel is golden and the filling is bubbling and hot. Cover the pie crust edges halfway with foil or a pie crust shield to prevent over-browning, if needed.
- Let the pie cool completely before cutting (the filling will thicken as it cools). Serve with a scoop of vanilla ice cream or sweetened, whipped cream, if desired!