

CRUMB TOP STRAWBERRY RHUBARB PIE

Matrix Code CB508 for StartOver.xyz (revised 1 July 2012 by Clinton Callahan)

FIRST PREPARE AN UNBAKED 28cm (10 inch) PIE CRUST

(Use separate PIE CRUST recipe)

(A nice 28cm steel pie pan can be obtained from Kaiser Company in Germany)

(This pie can also be baked in a 28cm cast-iron frying-pan)

MAKE FILLING: (NOTE: Can also be made with cherries or other berries)

1 Kg (4 ½ cups) fresh Rhubarb washed and sliced 1cm thick

500 grams (2 ½ cups) fresh Strawberries washed and sliced in half or pieces

200 grams (1 cup) white sugar

200 grams (1 cup) brown sugar

35 grams (¼ cup) white flour

¼ teaspoon salt

3 large eggs

1 packet bio-vanilla sugar

MAKE CRUMBS:

130 grams (1 cup) white flour

200 grams (1 cup) white or brown sugar

60 ml (¼ cup) dark molasses (available from amazon.com)

½ teaspoon salt

125 grams (½ cup) butter



DIRECTIONS:

Prick the bottom of the pie crust with a fork several times to let the steam out and then bake it at 220°C (425°F) for 5 minutes. Then cool the PIE CRUST.

In a large bowl combine Rhubarb and Strawberries with sugar, flour and salt and let stand for 15 minutes.

Meanwhile, in another large bowl, make crumbs:

Mix together flour, sugar, molasses and salt.

Cut in butter until you have coarse crumbs. Set aside.

In a smaller bowl, beat eggs, add vanilla sugar.

Stir this egg mixture into the Strawberry Rhubarb mixture.

Pour this into the cooled pie crust.

Sprinkle the Crumbs on top.

Bake in 220°C (425°F) for 15 minutes, then reduce heat to 175°C (350°F) for 30 more minutes. Cool completely before serving. Store in refrigerator if there's any left...

