



# Strawberry Rhubarb Pie

Servings: **6 servings**

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## Ingredients

- 2 9-inch pie shells
- 3 cups fresh rhubarb, cut into 3/4 inch chunks
- 2 cups fresh strawberries, sliced
- 2 tablespoons orange juice
- 1 1/3 cups sugar
- 1/3 cup flour
- 1 dash salt
- 2 tablespoons butter
- sugar, for dusting baked top crust

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## Directions

- 1 Line 9" pie plate with crust.
- 2 Pour stewed rhubarb and strawberries into large bowl and sprinkle with orange juice; mix gently.
- 3 Add sugar, flour and salt and mix.
- 4 Pour into pie plate and dot with butter; adjust top crust, seal and vent; cover edges with narrow piece of foil.
- 5 Bake at 425° for 20 minutes; reduce heat to 375° and bake another 40-45 minutes until bubbling and browned.
- 6 Remove foil last 10 minutes to brown edges if needed.
- 7 Remove from oven and immediately sprinkle liberally with sugar.

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