

Foodnity Recipes

Old-Fashioned Rhubarb Pie

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 tsp salt
- [ ] 1 tsp sugar
- [ ] 1 cup (2 sticks) unsalted butter, cold and cubed
- [ ] 6-8 tbsp ice-cold water

Filling

- [ ] 4 cups rhubarb, trimmed and sliced
- [ ] 1 cup granulated sugar
- [ ] 2 tbsp all-purpose flour
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp vanilla extract
- [ ] 1 egg, beaten (for glaze)
- [ ] 1 tbsp granulated sugar (for topping)

Instructions

1. In a bowl combine flour, salt, and sugar; cut in cold butter until mixture resembles coarse crumbs.
2. Add ice water a tablespoon at a time, mixing gently until dough comes together. Divide, form disks, wrap, and chill for 30 minutes.
3. While dough chills, toss rhubarb with sugar, flour, lemon juice, and vanilla. Let sit for 15 minutes to release juices.
4. Preheat oven to 375°F (190°C). Roll out one disk on a floured surface, fit into a 9-inch pie plate, and trim excess.
5. Pour the rhubarb filling into the crust, spreading evenly.
6. Roll out second dough disk, cut strips for a lattice, or lay whole top. Brush with beaten egg and sprinkle sugar.
7. Bake for 45 minutes, or until crust is golden and filling bubbles. If edges brown too quickly, cover with foil.
8. Cool on a rack for 10 minutes before slicing. Serve warm or at room temperature.

Nutrition per serving

320 kcal	3 g	44 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a smoother filling, puree half of the rhubarb before mixing.
- A pinch of ground ginger adds a subtle warmth.
- For extra shine, brush the crust with butter instead of egg wash.