

Foodnity Recipes

Peach Rhubarb Pie – Sweet Spring Dessert

30 min Prep time	**45 min** Cook time	**1 h 15 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the 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 water

For the Filling

- [ ] 4 large peaches, peeled, pitted, and sliced
- [ ] 2 cups rhubarb, trimmed and cut into 1-inch pieces
- [ ] 1/3 cup honey
- [ ] 2 tbsp lemon juice
- [ ] 1/4 tsp ground cinnamon
- [ ] 2 tbsp cornstarch
- [ ] Pinch of salt

Finishing

- [ ] 1 egg, beaten (for egg wash)
- [ ] 1 tbsp sugar (for sprinkling)

Instructions

1. In a bowl, whisk together flour, salt, and sugar. Add the cold butter and cut it in with a pastry cutter until the mixture resembles coarse crumbs.
2. Drizzle ice water over the flour mixture, stirring gently until the dough just comes together. Divide into two disks, wrap in plastic, and chill for at least 30 minutes.
3. While the dough chills, combine peaches, rhubarb, honey, lemon juice, cinnamon, cornstarch, and a pinch of salt in a large bowl. Toss gently and let it sit while the oven preheats to 375°F (190°C).
4. Roll out one dough disk on a lightly floured surface to fit a 9-inch pie pan. Transfer to the pan, trim excess, and crimp edges.
5. Pour the fruit filling into the crust, spreading evenly. Roll the second dough disk, cut into strips, and weave a lattice top, or simply cover with the whole sheet and cut vents.
6. Brush the crust with the beaten egg, sprinkle with sugar, and bake for 45-50 minutes, or until the crust is golden and the filling bubbles.
7. Allow the pie to cool on a rack for 15 minutes before slicing. Serve warm, perhaps with a scoop of vanilla ice cream.

Nutrition per serving

380 kcal	4 g	48 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust browns too quickly, cover the edges with foil after 30 minutes.
- Pat the fruit dry after macerating to avoid a soggy bottom.
- For extra shine, brush the crust with a little melted butter before the final bake.