



RHUBARB CRUMBLE PIE

YIELDS: 9, OR 10 INCH PIE

Once rhubarb is in season, it demands some attention! Here is a classic summer recipe to help you handle the copious amounts of rhubarb in your garden. The crust is made with Anita's Organic 60/40 Bakers Blend to highlight that this flour isn't only for making bread!



Ingredients

CRUST

- 1 ½ cups Anita's Organic 60/40 Bakers Blend
- ¼ tsp salt
- 2 tbsp sugar
- ½ cup cold unsalted butter (or vegan butter)
- ¼ ice water (added 1 tbsp at a time, you may not need it all)

FILLING

- 750g (approx. 5 cups) rhubarb, chopped into ¼ inch thick slices
- ½ cup cane sugar
- 3 tbsp cornstarch
- 1 tsp fresh lemon juice

CRUMBLE TOPPING

- 1 2/3 cup Anita's Organic 60/40 Bakers Blend
- 1/2 cup packed brown sugar
- 2 teaspoons baking powder
- 2 teaspoons baking powder
- ½ cup melted butter

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Instructions

TO MAKE THE CRUST

1. Grease a 9- or 10-inch pie plate and preheat oven to 400F.
2. In a medium-sized bowl mix together the flour, sugar, and salt. Add cubed, cold butter and work into the flour with your fingertips, or a pastry cutter. Work in the butter until the mixture resembles wet sand. Stir the ice water, 1 tablespoon at a time, into the dry mixture until a dough is formed. Work the dough into a ball and place on a lightly floured work surface. Roll out dough until it is about an inch or two bigger than the pie plate. Line the pie plate with the dough and trim off the excess edges. Place the pie crust in the fridge while you prep filling.

TO MAKE THE FILLING

1. In a large bowl mix all of the filling ingredients together until fully incorporated. Spoon the mixture into the chilled pie crust and place back in the fridge while you make the crumble topping.

TO MAKE THE TOPPING

1. In a medium sized bowl mix all of the dry crumble topping ingredients together. Slowly drizzle the melted butter into the dry mix and stir with a fork until it is fully incorporated into the dry mix. Sprinkle the crumble topping over the rhubarb filling.
2. Place the pie in the center of the oven and bake for 20 minutes at 400F.
3. After 20 minutes reduce the oven temperature to 350F and bake for another 40 to 45 minutes.