

Crazy 8 Barn & Garden
Strawberry-Rhubarb Pie

Filling (Makes 4 Pies)

2 ¼ cups sugar
1 ½ cups plus 1 TBSP flour
1 ½ tsp cinnamon
12 cups finely chopped rhubarb
4 cups chopped strawberries

Mix all together sugar, flour and cinnamon. Toss in fruit and cover evenly with dry ingredients.
Place in unbaked pastry shells. Top with 2 cups of crumb topping on each pie. Do not pat topping.

Bake 15 minutes at 360F then 50 minutes at 350F in convection oven or
15 minutes at 375F then 55 minutes at 360F in conventional oven.

In either oven, bake until filling is really burbling around the edge of the pies.
Cool before eating (if you can).

Pastry Recipe – makes at least four crusts

5 ½ cups All Purpose Flour
½ Tbsp salt
1Tbsp. baking powder
2 1/3 cups (1 lb.) lard
1 egg, beaten
1 Tbsp. white vinegar
COLD water

1. In a deep bowl, mix together the flour salt and baking powder.
2. Add the lard and mix in with a pastry blender or low speed on mixer until dough resembles pea sized crumbles.
3. With a fork in a measuring cup, beat egg, add vinegar and then add very cold water to make up 1 cup and mix again.
4. Slowly add water mixture 1/3 cup at a time and mix until all dry flour is mixed together but not over worked. You may not need all the water.
5. Bring dough together with your hands and knead a couple of times on lightly floured surface.

Dough can be used now or placed in plastic bag and kept in the refrigerator for up to a week or frozen and then thawed when ready to use.

When ready, divide into balls the size needed for a pie crust, roll. When desired thickness, fold pastry gently in half, place in pie pan and unfold, press easily into pie pan shape, trim edges with a sight overhang.

Crumble Topping

2 ½ cups brown sugar
2 ½ cups ground oatmeal
4 cups flour
1 lb. butter, softened
1 tsp salt

Mix together dry ingredients then cut in the butter with pastry blender or one low in mixer until mixture is just crumbly. Break up any remaining chunks of butter with your hands and store in a sealed container in the refrigerator until ready to use. Stores well for weeks.