

## Fresh Rhubarb Pie



Rated: ★★★★★

Submitted By: Carol

Photo By: sopia

Servings: 8

"It doesn't take much to make rhubarb sing: Some sugar, a bit of flour, and a pat or two of butter. When this lovely double-crust pie emerges from the oven, it 's golden outside and sweet and luscious inside. It 's especially nice with a scoop of vanilla ice cream."

### INGREDIENTS:

|                                 |   |
|---------------------------------|---|
| 4 cups chopped rhubarb          | 1 tablespoon butter                           |
| 1 1/3 cups white sugar          | 1 recipe pastry for a 9 inch double crust pie |
| 6 tablespoons all-purpose flour |   |

### DIRECTIONS:

1. Preheat oven to 450 degrees F (230 degrees C).
2. Combine sugar and flour. Sprinkle 1/4 of it over pastry in pie plate. Heap rhubarb over this mixture. Sprinkle with remaining sugar and flour. Dot with small pieces of butter. Cover with top crust.
3. Place pie on lowest rack in oven. Bake for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 40 to 45 minutes. Serve warm or cold.