

## Rhubarb Pie



### The Pie Crust (Makes enough for 4 pies)

I've never made just one pie at a time, so here's my recipe for 4 pies, 3 with full tops, one with lattice. Half the recipe for 2 full pies and a jam pasty.

### Ingredients

- 4 cups flour (I use 3 ½ cups flour , ½ cup wheat germ)
- ½ tsp. salt
- 1 ¼ cup vegetable shortening
- ¼ cup butter
- 2 eggs beaten in 3 oz.
- 3 oz very cold water
- 2 tsp. vinegar

### Directions

- Mix the dry ingredients together
- Cut in the shortening & butter until moist & even
- Mix eggs, ice water water and vinegar together
- Add the ice water mixture.

*Hint: I use a metal bowl & put it in the fridge beforehand. After I separate the mixture into 7 balls, and a wee one for the lattice, and start rolling out the first pie, I put the bowl with remaining pastry balls in the fridge covered with a tea towel.*

*My mom, June Moad, taught me this rolling trick. Lay down a piece of wax paper. Sprinkle flour on it. Plop down your pastry ball, flatten it a bit, pushing at the edges so they're smooth. Sprinkle a bit more flour on top & then cover with another piece of wax paper. Roll your pastry out. It's easy to lift the top wax paper now & then to firm up the pastry edges and when it's the desired size lift the top paper off, use the bottom paper to manoeuvre the pie crust next to the pie plate & flip it into the plate. Peel off the bottom (now the top) paper.*

## Thistledown Farm Bed and Breakfast

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## Rhubarb Pie

**The Innards (Makes enough for one pie)**

### Ingredients

- 4 cups rhubarb for 4 pies (Rinsed and cut into 1/2 inch lengths)
- 1 cup sugar
- 5 tbsp. flour
- 1 tbsp. butter
- A sprinkle of almond powder (optional – almond powder on the base crust will keep your pie from having a soggy bottom!)

### Directions

- Mix the rhubarb, sugar & flour together
- Put the rhubarb mixture into the pie crust. Dot with butter & cover with the other crust.
- Put some fork holes to let the hot air escape, cut out a hole in the centre & stick a piece of uncooked rigatoni pasta into it. This helps the juice go up through the hole and not over the edges and onto the bottom of your oven.
- Bake on the lowest rack at 425 for the first 15 minutes. Hint: put tin foil around the crust edge for the first 15 minutes so it doesn't get too brown by the end of the baking.
- Then lower the heat to 350 for another 50 minutes.

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