



Peach Rhubarb Pie

This is a delicious rhubarb recipe! A great dessert for summertime!

Equipment



- Pastry cutter
- Pie Dish
- Rolling Pin
- Pastry Brush (optional)
- baking sheet
- Aluminum Foil (optional)

Ingredients



Pie Crust

- 3 cups flour
- 3/8 cup sugar
- 3/8 tsp salt
- 1 1/2 cups butter (cold)
- 1/2 cup cold water

Egg Wash & Topping

- 1 large egg yolk
- 2 tbsp water
- 1/2 tsp cinnamon sugar

Peach Rhubarb Filling

- 2 1/2 cups sliced rhubarb (about 1/4 in. thick)
- 2 1/2 cups peaches (peeled and sliced)
- 1/4 cup brown sugar
- 1 cup granulated sugar
- 1/4 cup cornstarch
- 1 1/2 tsp cinnamon
- 1/8 tsp allspice (optional)
- 1/4 tsp salt
- 3/4 tsp vanilla
- 1 tbsp butter (optional)

Instructions



1. Preheat your oven to 425F. Place your racks on the lower part of your oven

Pie Crust

1. In a large bowl add flour, sugar and salt and mix together.
2. Cut butter into slices and add to the mixing bowl. Cut in butter with a pastry cutter until the crumbs are about pea sized.
3. Set out two pieces of plastic wrap for the pie crust once it is done.
4. Slowly add the cold water to the mixing bowl and hand mix until the dough comes together. You might not need the full 1/2 cup, just keep adding until the dough just comes together. Do not add too much water otherwise the crust will be gummy. You can add some more flour if you think you have added too much water.
5. Divide the dough into two. Roll each part into a ball and then flatten slightly. Place in the plastic wrap and put it in the refrigerator while you are making the pie filling. If you want, you can make the pie crust up to a day in advance and store in an airtight container in the fridge.

Filling & Assembly

1. Slice your rhubarb about 1/4 in thick. Place the pieces in a large mixing bowl.
2. Peel your peaches. I like to put them in boiling water for about 1 minute and then put them in ice water for about 30 seconds. The skin should peel right off. Or you can use a paring knife.
3. Thinly slice your peaches. You can cut your slices into about 1-inch sections if you want smaller pieces of fruit in your pie. Add your peaches to the mixing bowl with the rhubarb.
4. Add the brown sugar, granulated sugar, cornstarch, cinnamon, all spice (optional), and salt. Mix together quickly, then add the vanilla extract. Mix until combined. Let it sit for at least 10 minutes.
5. Get out your pie dish, baking sheet and one part of the pie dough.
6. Prepare your surface with flour and some extra for rolling. Coat both sides of the pie dough with flour and start to roll. Once it is the size of a medium plate, flip it over and coat again with flour. Then finish rolling to the size of your pie dish. Keep the thickness to just less than 1/4".
7. Once the dough is the correct size, transfer to your pie dish.
8. Using a slotted spoon, put the filling in the pie dish while leaving most of the liquid in the mixing bowl. Once you are done, you can drizzle more liquid on top if you think it needs a little more. You want there to be a little bit in the pie, but don't add all of the liquid otherwise your pie will be runny.
9. Roll out the second pie crust. You can either place it on top of the pie and cut some vent holes or cut it into strips and make a lattice on the top.
10. If you wish to use an egg wash, combine one egg yolk and the 2 tbsp of water in a small bowl and whisk. Using a pastry brush, lightly brush the mixture on top of the pie and use it as a "glue" for the edges of the lattice. I highly recommend using the egg wash for a lattice pie.
11. Sprinkle the top of your pie with about 1/2 tsp of cinnamon sugar. Feel free to add less or more as you would like.
12. Use aluminum foil to shield the pie crust or use pie shields.
13. If you would like, you can line your baking sheet with parchment paper or aluminum foil for an easy clean up.
14. Place the pie in the oven on top of your baking sheet or have the sheet on the rack underneath.
15. Bake at 425F for 15 minutes, then turn the oven down to 375F for an additional 40-50 minutes. Check your pie crust about 10-15 minutes before it is done. If it looks like it needs to cook more then remove the aluminum foil or pie shields.
16. Once the crust is starting to turn golden brown on the bottom the pie should be done. Remove from the oven and let it cool on a cooling rack.
17. To store the pie, cover the top with aluminum foil or plastic wrap. The pie will last for about 1-2 days at room temperature and about 5 days in the refrigerator.