

Strawberry/Rhubarb Crumb Pie

Ingredients

- 1 large egg
 - 1 cup sugar
 - 2 tablespoons all-purpose flour
 - 1 teaspoon vanilla extract
 - 3/4 pound rhubarb ribs, cut into 1/2-inch pieces, or sliced frozen rhubarb (about 3 cups)
 - 1 pint fresh strawberries, halved
 - 1 pastry shell (9 inches), unbaked
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TOPPING:

- 3/4 cup all-purpose flour
 - 1/2 cup packed brown sugar
 - 1/2 cup quick-cooking or old-fashioned oats
 - 1/2 cup cold butter, cubed
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Directions

- In a large bowl, beat egg. Beat in the sugar, flour and vanilla until well blended. Gently stir in rhubarb and strawberries. Pour into crust.
- For topping, in a small bowl, combine the flour, brown sugar and oats; cut in butter until crumbly. Sprinkle over fruit.
- Bake at 400° for 10 minutes. Reduce heat to 350°; bake until crust is golden brown and filling is bubbly, about 35 minutes longer. Cool on a wire rack.

Editor's Note

If using frozen rhubarb, measure rhubarb while still frozen, then thaw completely. Drain in a colander, but do not press liquid out.