

**Dessert**

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# **Bluebarb Pie**

Taste Of Home - June/July 2011

**Servings: 8**

**Preparation Time: 50 minutes**

**Bake Time: 40 minutes**

**2 cups all-purpose flour**

**1 teaspoon salt**

**2/3 cup shortening**

**7 tablespoons ice water**

**FILLING**

**1 1/2 cups sugar**

**3 tablespoons quick-cooking tapioca**

**1/4 teaspoon salt**

**4 cups fresh or frozen rhubarb, sliced**

**2 cups fresh or frozen blueberries, thawed**

**1 tablespoon butter**

**1 teaspoon 2% milk**

**coarse sugar or additional granulated sugar (optional)**

In a small bowl, combine the flour and salt. Cut in the shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Divide the dough in half so that one portion is slightly larger than the other. Wrap each in plastic wrap. Refrigerate for 4 hours or until the dough is easy to handle.

On a lightly floured surface, roll out the larger portion of the dough to fit a 9-inch deep-dish pie plate. Transfer the pastry crust to the pie plate. Trim the pastry even with the edge.

For the filling, in a large bowl, combine the sugar, tapioca and salt. Add rhubarb and blueberries, toss to coat. Let stand for 15 minutes. Place filling in pie crust. Dot with butter.

Roll out remaining pastry to fit the top of pie. Place over the filling. Trim, seal and flute edges. Cut slits in the pastry top. Brush with the milk. Sprinkle with the coarse sugar, if desired.

Bake at 400 degrees for 40 to 45 minutes or until crust is golden brown and filling is bubbly.

Cover edges with foil during the last 15 to 20 minutes to prevent overbrowning, if necessary.

Cool on a wire rack.

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Per Serving (excluding unknown items): 421 Calories; 19g Fat (39.4% calories from fat); 3g Protein; 61g Carbohydrate; 1g Dietary Fiber; 4mg Cholesterol; 349mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Non-Fat Milk; 3 1/2 Fat; 2 1/2 Other Carbohydrates.