

Dessert

Blueberry Rhubarb Pie

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Servings: 8

Bake Time: 50 minutes

1/4 cup granulated sugar

1/4 cup light brown sugar

1/4 teaspoon salt

1/4 cup quick-cooking tapioca

3 cups diced rhubarb

3 cups blueberries

2 9-inch piecrusts

Preheat the oven to 400 degrees.

In a large bowl, combine the granulated sugar, brown sugar, salt and tapioca. Mix well.

Add the rhubarb and blueberries and toss until the fruit is well coated.

Mound the fruit mixture in the piecrust. Top with the second crust, trimming so that the top crust hangs 1/2 inch beyond the rim. Tuck the edge of the top crust under and crimp.

Bake for 20 minutes.

Reduce the temperature to 350 degrees and bake an additional 25 to 30 minutes, until the pie is golden and the juices are bubbling.

Let cool 2 hours and then serve.

Per Serving (excluding unknown items): 81 Calories; trace Fat (3.1% calories from fat); 1g Protein; 20g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 74mg Sodium. Exchanges: 1/2 Fruit; 1/2 Other Carbohydrates.