

Rhubarb Pie with Crust options from two Helens

- CVUUS 2020 -

From Johanna Nichols:

So, pie-loving friends, in honor of my mother Helen, on the anniversary of her birth, I'll share the gift of her crust recipe: (This makes 4 crusts for two pies.) (this is the vegan recipe)

4 cups flour (I like King Arthur)
1 cup com oil (I like Mazola)
1/2 cup & 2 TBS cold water

Add the liquid to the flour. Stir until JUST MOISTENED. Don't overwork pie dough! Form a ball, cut in half. Between 2 sheets of wax paper, roll out one half (in a clock wise direction). Gently place it in the pie pan. Roll out the second half. Fill your pie. Gently lay the second crust over the pie. Pinch around the edge. Trim extra crust (I use scissors). Turn under the crust and pinch with fingers or press with fork.

From Jean Terwilliger:

My Grandmother, Helen Burger, grew up working in her father's German bakery in Milwaukee and baked for us all her life. (This makes 4 crusts for 2 pies.) King Arthur has a very similar recipe on their website.

4 cups flour (pastry flour makes a flakier crust than bread flour, but both work fine)
1 ¾-2 cups shortening (traditionally lard; I like to use half lard and half butter)
1 egg
1 T. vinegar
1 T. sugar
1/2 T. salt
½ cup+ cold (ice) water (don't add all at once- add just enough to form a ball)

All liquid ingredients should be cold. Cut the flour and shortening together with pie blender or knives until lumps are pea sized, and then quickly mix in the next 5 ingredients, gathering with hands to make into one ball. Minimum mixing makes a flakier crust. Divide dough into quarters, press into 4" wide disks, cover, and chill 15 minutes. Roll out crust on a floured surface until large enough to cover the pie pan. Gently place a crust in the pie pan. Fill your pie. Wet the edge of the first crust, lay second crust over the top, trim crust edge leaving half an inch of overhang to fold under, and pinch and twist around the edge. Slice holes in the crust and sprinkle with cinnamon and sugar mixture (if desired). Make cinnamon roll-ups with any leftover crust bits.

Rhubarb Filling: (for one pie)

4 cups chopped rhubarb (add 1 cup of strawberries for strawberry rhubarb pie)
1 1/3 cups white sugar
6 tablespoons all-purpose flour
1 tablespoon butter (leave out of vegan pie)
1 recipe pastry for a 9 inch double crust pie

DIRECTIONS:

1. Preheat oven to 450 degrees F (230 degrees C).
2. Combine sugar and flour. Sprinkle 1/4 of it over pastry in pie plate. Heap rhubarb over this mixture. Sprinkle with remaining sugar and flour. Dot with small pieces of butter. Cover with top crust.
3. Place pie on lowest rack in oven. Bake for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees and continue baking for 40 to 45 minutes. Serve warm or cold. From Allrecipes.com, 2013.