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CLARINGTON PROMOTER
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A delicious rhubarb & strawberry pie

I hope everyone has been enjoying my recipes in the last few editions of Clarington Promoter. Thank you to everyone who tried them. Your kind words and feedback are appreciated. Please know that I have enjoyed getting out my recipe files and sharing them with you. June is the month when we harvest both our local rhubarb and strawberries. In this the “spring edition” I have included 2 recipes using rhubarb, with a strawberry option. Both are both tried and true and have been in my recipe box for many years.

For Jim, the pie recipe is very special. We were newlyweds and it was very early in his real estate career. He would ask me to prepare a few strawberry/rhubarb pies for the “agent open house inspections” that he hosted for his new listings. Jim would advertise the pies right on the Real Estate Board “agent open house” announcements and claimed that my pies would always guarantee a good turnout. I guess it worked because I baked a lot of pies and he sold a lot of houses. Fortunately for me the Real Estate Boards have changed the rules, and advertising goodies for the “agent open house” announcements is no longer allowed. I am glad that he is back in his element selling homes, and that the Board rules have changed. The rhubarb cake recipe does involve a few steps but it is well worth the effort.

We hope you enjoy the season and all the wonderful things we are so fortunate to have either in our own gardens or from the bounty of fresh produce from our local farmers and markets.

Rhubarb Custard Pie

Ingredients:

- 1 unbaked pie shell- 9-10 inches
- 2 eggs
- 1 ¼ cups sugar
- ¼ cups flour
- Pinch of salt
- 3 Tbsp. soft butter
- 1/3 cup milk
- Pinch of cinnamon
- 4 cups tender rhubarb cut into 1” pieces
- (I added 3 cups of rhubarb and 1 cup of sliced strawberries as an option since strawberry season is right around the corner).

Preparation

Beat eggs well. Add sugar, flour, salt and cinnamon. Add butter and stir in milk. Beat until blended. Add rhubarb and put mixture into unbaked pie shell. You can make a lattice top for the pie if you wish. Bake at 450 degrees F. for 15 minutes. Reduce heat to 350 degrees F. and bake for 35 minutes longer.

Preparation

- Cut 3 cups of tender rhubarb into 1” lengths.
- Arrange in a baking dish. Spread 2 Tbsp. butter over rhubarb.
- Sprinkle 1 cup sugar and ¾ cup orange juice on top of rhubarb.
- Bake at 350 degrees F. for 30 minutes.
- Transfer rhubarb with slotted spoon to dish and let cool.
- Reserve the juices from the baking dish.
- Butter a 9x5x3 loaf pan.
- Sprinkle ½ cup sugar in bottom of pan.
- Add rhubarb, rounded side down on bottom of loaf pan.
- In a separate bowl mix 1 ½ cups flour, ¼ cups sugar, 1 Tbsp. baking powder together.
- Add 6 Tbsp. butter to flour mixture and blend .
- In another bowl, beat 2 eggs and 1/3 cups milk together and add to flour mixture.
- Spoon cake batter over rhubarb.
- Bake at 350 degrees F. for 30-35 minutes until toothpick comes out clean.
- Invert cake onto plate and cool.
- In small saucepan cook reserved rhubarb juices until reduced to ½ cup.
- Spoon over warm cake and serve with whipped cream.

"This recipe was originally printed in the May (or June) edition of the Clarington Promoter. Go on-line to read all of Cathy's recipes, visit www.claringtonpromoter.ca