

Strawberry Rhubarb Pie

VEGAN + GLUTEN FREE + SOY FREE



For the Crust:

Ingredients:

- 2 cups teff flour
- 1 cup almond flour
- 1 1/4 tablespoons baking powder
- 1 teaspoons salt
- 8 tablespoons (1/2 cup) vegan shortening or coconut oil
- 1/2 cup maple syrup
- 2 teaspoons vanilla
- 3 tablespoons cold water

For the Filling:

Ingredients:

- 3 cups strawberries, tops removed and berries halved
- 2 cups rhubarb, leaves removed and stalks chopped
- 1/3 cup sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 tablespoons cornstarch
- 2 tablespoons maple syrup

For the Crust:

Sift together teff and almond flours in a large mixing bowl. Add in baking powder and salt, and mix well. Slice the 8 tablespoons into 1 tablespoon chunks and using two knives or a fork, cut the cold butter (or not-melted coconut oil) into the dry mixture until small crumbs form. Once the mixture is uniform, stir in the maple syrup and vanilla. Add the water slowly, mixing with your hands until a dough forms, about 20-30 seconds. Roll the newly formed dough into a ball, cover in floured parchment paper, and refrigerate for at least 30 minutes. After the dough has been through the refrigeration process, remove from the parchment paper. On a clean surface sprinkled with flour (I used more teff flour), roll out the dough slightly with a rolling pin or your hands. Press about half of the dough into the bottom of the pie plate, being sure to cover the edges of the plate as well.

To make a star shaped (or any cookie cutter shape you have) design, roll out the remaining dough and using a cookie cutter, cut enough shapes to cover at least most of the top of the pie. Alternatively, you can also roll out the remaining crust and just place a flat, round pie crust on top. We cut enough shapes to use the rest of the dough, and aimed for them to be about 1/8-1/4 inch thick.

Set cookie cutter shapes aside, and move onto the filling.

For the Filling:

Wash and slice strawberries into halves or quarters. Set aside in a large mixing bowl.

Remove the leaves from the rhubarb, if it has leaves. Usually when store-bought, they are already gone. The leaves are poisonous to eat- so don't! Wash the stalks and chop them into about 1/2 inch chunks. Add them to the mixing bowl.

Pour in the sugar, cinnamon, and nutmeg and give it a good stir, so all the fruit gets coated.

Add in the corn starch, stir again.

Add the maple syrup and stir one last time, to make sure everything has been evenly coated.

Pour the fruit mixture into the prepared crust. Top with a layer of cookie-cutter shaped crust, like we did, or simply roll out the remaining crust and gently put it on top.

Bake at 350 degrees for 45-55 minutes, until crust is golden at the edges and the filling is bubbly. Let cool for at least 15 minutes before serving or you'll have some sloppy pie.

Refrigerate, covered, for up to a week.

Enjoy!