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## **RHUBARB-APPLE PIE**

***COOKING LIGHT MAGAZINE – APRIL 2012***

- 1/2** (14.1-ounce) package refrigerated pie dough (such as Pillsbury)
- 1** Cooking spray
- 3 1/2** cups sliced fresh rhubarb (about 1 1/4 pounds)
- 1** cup granulated sugar
- 1** tablespoon fresh lemon juice
- 2** Granny Smith apples, peeled, cored, and sliced
- 1/2** teaspoon ground cinnamon
- 3/8** teaspoon salt, divided
- 4.22** ounces all-purpose flour (about 1 cup), divided
- 1/2** cup packed brown sugar
- 6** tablespoons cold butter, cut into small pieces
- 1/3** cup chopped walnut halves

### **Preparation:**

- Preheat oven to 425 degrees.
- Place pie dough on a lightly floured work surface; roll into a 12-inch circle. Fit dough into a 9-inch pie plate coated with cooking spray. Turn edges under; flute. Combine rhubarb, granulated sugar, juice, and apples; toss. Sprinkle the rhubarb mixture with cinnamon, 1/4 teaspoon salt, and 3 tablespoons flour; toss. Spoon rhubarb mixture into prepared crust.
- Weigh or lightly spoon remaining 3.38 ounces flour (about 3/4 cup) into a dry measuring cup; level with a knife. Combine 3.38 ounces flour, remaining 1/8 teaspoon salt, and brown sugar in a medium bowl; cut butter into flour mixture with a pastry blender or two knives until mixture resembles coarse meal. Stir in walnuts. Sprinkle with butter mixture evenly over rhubarb mixture. Bake at 425 degrees for 15 minutes.
- Reduce oven temperature to 375 (do not remove pie). Bake at 375 for 30 minutes or until golden and bubbly (shield edges of crust with foil if it gets too brown). Let pie stand on a cooling rack for 15 minutes before slicing.