



## Rhubarb Crumb Pie and Apple Crumb Pie

 Vegetarian

READY IN



40 min.

SERVINGS



8

CALORIES



396 kcal

DESSERT

### Ingredients

- ☐ 1.3 cups all purpose flour
- ☐ 0.5 teaspoon cinnamon
- ☐ 2 tablespoons cup heavy whipping cream
- ☐ 4 oz cream cheese cold cut into pieces
- ☐ 2 teaspoons flour
- ☐ 6 tablespoons brown sugar packed ()
- ☐ 0.3 cup granulated sugar
- ☐ 0.8 teaspoon ground cinnamon

- ☐ 1 tablespoons juice of lemon fresh
- ☐ 8 servings lemon zest finely grated (or lemon)
- ☐ 3 tablespoons brown sugar light
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 3 tablespoons tapioca flour (or cornstarch)
- ☐ 0.5 cup butter unsalted cold (1 stick)
- ☐ 0.3 teaspoon vanilla extract

## Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ aluminum foil
- ☐ measuring cup
- ☐ pie form

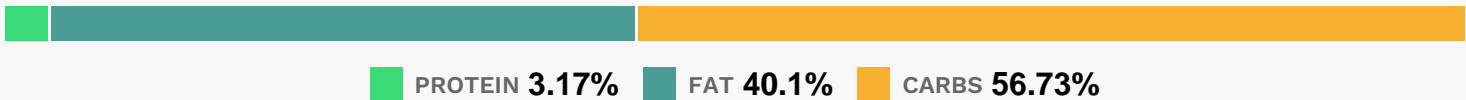
## Directions

- ☐ Mix the flour, sugar and salt together in the food processor.
- ☐ Add chunks of cream cheese and process until the texture is coarse and slightly lumpy.
- ☐ Add the chunks of frozen butter and pulse until coarse with some pea-size lumps.
- ☐ Remove top of food processor and sprinkle in 2 tablespoons cream. Pulse until mixed. Reach in and pinch dough. If it doesn't come together, add a third tablespoon of cream. At this point, it should look pretty crumbly, but dough should hold together when pinched. Empty crumbly mixture onto a clean surface and gently shape it into a disk. Chill for 2 hours to relax the gluten in the dough.
- ☐ Remove from refrigerator, let sit for 15 minutes, roll into a 12 inch circle and fit into a standard 9 inch deep dish pie plate. Return dough-lined pie dish to the refrigerator and chill while you

prepare filling.Topping:Prepare this right after you make the crust.

- ☐ Mix first 5 ingredients in bowl of food processor.
- ☐ Place the rhubarb in a large bowl (here's where an 8 cup measuring cup is handy).
- ☐ Add the sugar, tapioca flour, and zest and stir gently to coat the rhubarb.
- ☐ Transfer the filling to the chilled pie shell.
- ☐ Spread evenly with a slight mound in the center.
- ☐ Sprinkle/crumble the streusel topping evenly over the pie to cover completely. Press it lightly to adhere.
- ☐ Put the pie on the center rack, then set a pan for catching drips on the rack below it.
- ☐ Bake the pie at 400 for 20 minutes. Tent loosely with foil. Lower the oven temperature to 375 degrees and continue baking another 40 to 50 minutes. Cool completely on a wire rack.And here's the apple filling I used.
- ☐ Mix sugars, cinnamon, salt and flour in a large bowl. Put apples on top, toss butter over apples and toss everything to combine, coating the apples with sugar mixture. Toss in the lemon juice.
- ☐ Bake at 400 for 20 minutes, lay a piece of foil loosely over pie to shield, then bake at 375 for about 40 minutes. Make sure to put a rimmed pan on the rack below the pie to catch drips!

Nutrition Facts



Properties

Glycemic Index:40.9, Glycemic Load:28.73, Inflammation Score:-4, Nutrition Score:4.6730435827504%

Flavonoids

Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg Hesperetin: 0.27mg, Hesperetin: 0.27mg, Hesperetin: 0.27mg, Hesperetin: 0.27mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 396.18kcal (19.81%), Fat: 18.02g (27.73%), Saturated Fat: 11.05g (69.04%), Carbohydrates: 57.37g (19.12%), Net Carbohydrates: 56.63g (20.59%), Sugar: 38.83g (43.14%), Cholesterol: 49.06mg (16.35%), Sodium: 124.26mg (5.4%), Alcohol: 0.04g (100%), Alcohol %: 0.06% (100%), Protein: 3.21g (6.41%), Selenium: 8.59µg (12.27%), Vitamin A: 601.17IU (12.02%), Vitamin B1: 0.16mg (10.84%), Manganese: 0.2mg (10.18%), Folate: 39.06µg (9.77%), Vitamin B2:

0.15mg (8.76%), Iron: 1.13mg (6.25%), Vitamin B3: 1.23mg (6.13%), Phosphorus: 43.69mg (4.37%), Calcium: 37.66mg (3.77%), Vitamin E: 0.51mg (3.39%), Fiber: 0.73g (2.93%), Copper: 0.04mg (2.19%), Vitamin B5: 0.22mg (2.16%), Potassium: 69.96mg (2%), Magnesium: 7.79mg (1.95%), Vitamin D: 0.27µg (1.82%), Zinc: 0.25mg (1.65%), Vitamin K: 1.57µg (1.49%), Vitamin B6: 0.03mg (1.29%), Vitamin C: 1.02mg (1.23%), Vitamin B12: 0.06µg (1.02%)