



Zendea's Strawberry Rhubarb Pie

 Vegetarian

READY IN



135 min.

SERVINGS



6

CALORIES



582 kcal

DESSERT

Ingredients

- 0.5 cup butter
- 2 eggs
- 15 ounce pastry for a 9 inch double crust pie
- 1 tablespoon milk
- 1.5 cups rhubarb fresh thawed sliced
- 0.5 cup strawberries sweetened frozen thawed sliced
- 3 tablespoons sugar white

Equipment

- bowl
- sauce pan
- oven
- knife
- pie form

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Place 1 cup of sugar into a saucepan, and mix in the rhubarb; add butter, and bring to a boil over medium-high heat. Cook, stirring often, until the rhubarb is tender, about 10 minutes. Stir in the strawberries, and set aside.
- Let cool to lukewarm. Beat the eggs in a bowl until frothy, and mix into the rhubarb mixture.
- Unroll the pie crusts, and line an 8-inch pie dish with a crust; pour the filling into the bottom crust.
- Place the second crust on top of the pie, and press the edges together. Crimp edge with a fork to seal.
- Cut 4 1-inch slits in the top of the crust with a sharp knife.
- Pour milk into a small bowl, and brush top crust with milk; sprinkle pie with 3 more tablespoons of sugar.
- Bake the pie in the preheated oven until the crust is golden and the filling is set, 45 minutes to 1 hour. Allow pie to cool before cutting. Refrigerate leftovers.

Nutrition Facts



PROTEIN 5.18% **FAT 67.27%** **CARBS 27.55%**

Properties

Glycemic Index:44.52, Glycemic Load:21.92, Inflammation Score:-5, Nutrition Score:10.396956588911%

Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg Pelargonidin: 2.98mg, Pelargonidin: 2.98mg, Pelargonidin: 2.98mg, Pelargonidin: 2.98mg Peonidin: 0.01mg,

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Nutrients (% of daily need)

Calories: 581.97kcal (29.1%), Fat: 43.94g (67.59%), Saturated Fat: 17.08g (106.76%), Carbohydrates: 40.48g (13.49%), Net Carbohydrates: 38.63g (14.05%), Sugar: 7.62g (8.47%), Cholesterol: 95.53mg (31.84%), Sodium: 321.29mg (13.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.62g (15.24%), Selenium: 22.31µg (31.87%), Manganese: 0.46mg (22.82%), Vitamin K: 21.99µg (20.94%), Vitamin B1: 0.3mg (19.95%), Vitamin B2: 0.29mg (17.08%), Folate: 67.76µg (16.94%), Vitamin B3: 3.11mg (15.57%), Iron: 2.19mg (12.19%), Vitamin A: 589.24IU (11.78%), Vitamin C: 9.5mg (11.51%), Phosphorus: 85.78mg (8.58%), Fiber: 1.85g (7.41%), Vitamin E: 1.09mg (7.29%), Copper: 0.1mg (5.2%), Calcium: 51.13mg (5.11%), Potassium: 178.08mg (5.09%), Magnesium: 19mg (4.75%), Zinc: 0.64mg (4.27%), Vitamin B5: 0.3mg (2.96%), Vitamin B12: 0.18µg (2.94%), Vitamin B6: 0.05mg (2.74%), Vitamin D: 0.32µg (2.14%)