

# CRUSTY RHUBARB PIE

## No-Roll Pastry:

- 1½ cups all-purpose flour
- 1 teaspoon salt
- 1 tablespoon sugar
- ½ cup vegetable oil
- 2 tablespoons 2% reduced-fat milk

## Filling:

- 6 cups diced, unpeeled rhubarb
- 2 cups sugar
- 6 tablespoons all-purpose flour
- 1 tablespoon chilled butter, cut into small pieces

## Topping:

- ¼ cup chilled butter, cut into small pieces
- ¼ cup sugar
- ½ cup all-purpose flour

1. Preheat oven to 350F.
2. To prepare pastry, mix flour with salt and sugar. Pour in vegetable oil and milk. Mix well with a fork. Transfer to a deep-dish pie pan and press with fingers to spread over bottom and up sides of pan.
3. To prepare filling, combine rhubarb with sugar and flour. Spoon into piecrust. Dot with butter.
4. To prepare topping, mix butter, sugar and flour with a pastry blender or your hands until crumbly. Sprinkle over rhubarb mixture.
5. Bake 1 hour or until filling is bubbling and topping is browned. Serves 10.

*Nutritional facts per serving: 370 calories, 17g fat, 4g protein, 58g carbohydrates, 2g fiber, 270mg sodium.*

