

# Taste That!

## *Raspberry-Rhubarb Slab Pie*

### **Ingredients**

- 3-1/4 cups all-purpose flour
- 1 teaspoon salt
- 1 cup butter
- 3/4 cup plus 1 to 2 tablespoons 2% milk
- 1 egg yolk
- 2 cups sugar
- 1/3 cup cornstarch
- 5 cups fresh or frozen unsweetened raspberries, thawed and drained
- 3 cups sliced fresh or frozen rhubarb, thawed and drained

### *Vanilla Icing:*

- 1-1/4 cups confectioners' sugar
- 1/2 teaspoon vanilla extract
- 5 to 6 teaspoons 2% milk

### **Directions:**

In a large bowl, combine flour and salt; cut in butter until crumbly. Whisk 3/4 cup milk and egg yolk; gradually add to flour mixture, tossing with a fork until dough forms a ball. Add additional milk, 1 tablespoon at a time, if necessary.

Divide dough in two portions so that one is slightly larger than the other; wrap each in plastic wrap. Refrigerate 1 hour or until easy to handle.

Preheat oven to 375°. Roll out larger portion of dough between two large sheets of lightly floured waxed paper into an 18x13-in. rectangle. Transfer to an ungreased 15x10x1-in. baking pan. Press onto the bottom and up sides of pan; trim pastry to edges of pan.

In a large bowl, combine sugar and cornstarch. Add raspberries and rhubarb; toss to coat. Spoon into pastry. Roll out remaining dough; place over filling. Fold bottom pastry over edge of top pastry; seal with a fork. Prick top with a fork.

Bake 45-55 minutes or until golden brown. Cool completely on a wire rack.

For icing, combine confectioners' sugar, vanilla and enough milk to achieve a drizzling consistency; drizzle over pie. Cut pie into squares.

If using frozen rhubarb, measure rhubarb while still frozen, then thaw completely. Drain in a colander, but do not press liquid out.

Prep time: 30 minutes

Cook time: 45 minutes

Yield: 24 servings (2 dozen)