

Dessert

Raspberry-Rhubarb Slab Pie

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Preparation Time: 30 minutes

Bake Time: 45 minutes

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

3 1/4 cups all-purpose flour

1 teaspoon salt

1 cup butter

3/4 cup plus 1 to 2 tbsp 2% low-fat 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% low-fat milk

Preheat the oven to 375 degrees.

In a large bowl, combine the flour and salt. Cut in the butter until crumbly.

Whisk 3/4 cup of milk and the egg yolk. Gradually add to the flour mixture, tossing with a fork until the dough forms a ball. Add additional milk, one tablespoon at a time, if necessary.

Divide the dough in half so that one portion is slightly larger than the other. Wrap each in plastic wrap. Refrigerate for one hour or until easy to handle.

Roll out the larger portion of the dough between two large sheets of lightly floured waxed paper into an 18-inch x 13-inch rectangle. Transfer to an ungreased 15-inch x 10-inch x 1-inch baking pan. Press onto the bottom and up the sides of the pan. Trim the pastry to 1/2-inch above the edges of the pan.

In a large bowl, combine the sugar and cornstarch. Add the raspberries and rhubarb, toss together to coat. Spoon into the pastry.

Roll out the remaining dough. Place over the filling. Fold the bottom pastry over the edge of the top pastry. Seal with a fork. Prick the top with a fork.

Bake for 45 to 55 minutes or until golden. Cool completely on a wire rack.

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

Yield: 2 dozen

Per Serving (excluding unknown items): 5576 Calories; 220g Fat (35.2% calories from fat); 93g Protein; 817g Carbohydrate; 11g Dietary Fiber; 815mg Cholesterol; 4728mg Sodium. Exchanges: 23 Grain(Starch); 1/2 Lean Meat; 5 1/2 Non-Fat Milk; 43 Fat; 27 Other Carbohydrates.