

Strawberry Rhubarb Pie

Yield: 8 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-tapioca-recipe>

Ingredients:

- 2 1/2 cups all purpose flour
- 1 tablespoon granulated sugar
- 1 teaspoon salt
- 8 ounces unsalted butter cold, cut into small cubes
- 1 cup ice water
- 3 1/2 cups rhubarb chopped fresh
- 3 1/2 cups strawberries hulled and quartered fresh
- 1/2 cup granulated sugar
- 1/4 cup brown sugar packed
- 1 tablespoon lemon juice
- 1/4 teaspoon salt
- 1/4 cup tapioca instant or quick-cooking
- 1 egg beaten, for egg wash
- sparkling sugar for topping, optional

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 62 grams
3. Cholesterol: 85 milligrams
4. Fat: 24 grams
5. Fiber: 4 grams
6. Protein: 6 grams
7. SaturatedFat: 15 grams
8. Sodium: 390 milligrams
9. Sugar: 23 grams

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