

Bluebarb Crumb Pie (vegan)

Ingredients

- 4 cups rhubarb, fresh or frozen, cut into ½ inch pieces
- 2 cups fresh blueberries
- 1 ½ cups sugar
- 3 Tbsp. tapioca
- 3 Tbsp. all-purpose flour

CRUST

- 2 ¼ cups all-purpose flour
- ¾ cup sugar
- ¼ tsp. salt
- 1 cup vegan margarine, chilled



Directions

In a large bowl, combine the rhubarb, blueberries, sugar, tapioca, and flour. Set aside for 30 minutes.

For the crust, combine the flour, sugar, and salt in a food processor. Cut the margarine into 1/2-inch pieces. And add to the flour mixture. Process until the butter is evenly distributed but the mixture is still crumbly (about 30 to 60 seconds). Press into the bottom of a 9-inch glass pie plate. Add pie filling. Repeat crust recipe for the crumb topping. Cover pie evenly with topping.

Bake at 375 for 1 hour or until golden brown.

Yields: 8 servings