



# Add Rhubarb And Make Your Apple Pie Better

Weekend baking and pie making  
come at us.

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## what you'll need

5/8 cup, spoon and level all-purpose  
flour

5/8 cup, spoon and level whole wheat  
pastry flour

1 tablespoon packed brown sugar

3/8 teaspoon salt

1/2 cup unsalted butter

6-7 tablespoons ice water

3 cups chopped rhubarb

1 1/2 cups peeled and chopped apples

1/2 cup granulated sugar

2 tablespoons packed brown sugar

2 tablespoons cornstarch

1 1/2 teaspoons lemon juice

1/4 teaspoon cinnamon

1 tablespoon whole wheat pastry flour,  
plus extra for rolling

1 tablespoons heavy cream

3 tablespoons raw/demerara sugar

It's your standard free form apple tart, but when rhubarb has been added? Oh it's just a keeper. Be sure to use a firm crisp apple like a granny smith for ultimate results. It's this super tart magical combination.

**1.**

In a medium bowl, whisk together the all-purpose flour, pastry flour, sugar, and salt.

**2.**

Using the large-hole side of a box grater, grate butter into bowl. Toss with a wooden spoon until all of the butter is coated in flour and no large clumps remain.

**3.**

Add 5 tablespoons ice water and work in gently with hands, beginning to bring dough together in a ball. Add another 1-2 tablespoons ice water as needed until the dough forms a ball that is neither dry nor sticky. Be careful not to overwork the dough. Wrap in plastic wrap and refrigerate for about 45 minutes.

**4.**

Meanwhile, in a separate bowl, toss together the rhubarb, apple, sugars, cornstarch, lemon juice, and cinnamon. Lay out a sheet of parchment paper to use for rolling and flour parchment generously.

**5.**

Flouring dough as needed, roll out to a 12" circle. Dust with 1 tablespoon flour and layer fruit mixture on top, leaving an approx. 2" border clear around the outside. Lift parchment and transfer to a baking sheet. Freeze for about 10 minutes. Meanwhile, preheat oven to 400°F.

**6.**

Remove galette from freezer and carefully fold and pleat edges over outer border of filling. Brush crust with cream and sprinkle galette all over with Demerara sugar. Bake in preheated oven for 30-35 minutes, until crust is golden and fruit is tender. Allow to cool to room temperature before serving. Leftovers can be covered in plastic wrap and stored in the refrigerator.

Love bake fruit desserts? You'll love this apple crumble pie hybrid! Get it [here](#).

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