

## Rock House Apple Rhubarb Pie with oil crust:

Viola Nixon's oil crust for a 9-inch or smaller pie pan:

1  $\frac{3}{4}$  C Flour  
Pinch of salt  
 $\frac{1}{2}$  C vegetable oil  
4 Tbs. ice cold water

Mix with a fork and then press into a ball with your hands. Divide roughly in half for the top and bottom crusts. For best results, roll out between two sheets of plastic wrap. This crust does not get tough if you need to roll it out more than once.

Variations: White flour is most elastic. But whole wheat adds a nice flavor and is better for you! I have made this exact recipe with all whole wheat flour. It rolls out, but doesn't hold together that well, so the pie looks really patchy – but tastes good. One cup white flour and  $\frac{3}{4}$  cup whole wheat seems to strike a good balance.

The Inside:

4 C fruit ... a little more if you want the pie to be thick (but don't worry about adding extra sugar.) This means about 2 flavorful apples and the rest rhubarb, but quantity can vary either way.

1 C sugar ... but this can drop to  $\frac{3}{4}$  C  
4 Tbs. flour ... whole wheat is fine

Dash of cinnamon

Splash of lemon juice (esp. if your apples aren't as flavorful as preferred)

Mix. It will probably seem like you have a lot of extra dry flour and sugar in the fruit mix. When you pour the fruit into the bottom crust, just sprinkle the dry mix around on the fruit. It will cook in. Before you put on the top crust, dot with margarine (about 3 tsp.) but don't worry if you forget to do this.

Put on top crust and crimp the edges.

Bake at 375° for about 50 - 60 minutes. I never take a pie out until I see it bubbling up around the edges and ideally, bubbling over.

My motto: Never trust a pie that looks too neat! Enjoy!