

Apple-Rhubarb Streusel Pie

Oats, brown sugar and walnuts team up with cinnamon and cloves in the terrific streusel topping for this homespun treat.

INGREDIENTS

Topping

3/4 cup all purpose flour
3/4 cup Brown sugar
1/2 cup old-fashion oats
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
6 tablespoons Unsalted butter
1/2 cup Walnuts finely chopped
1 Pie crust

Filling

1/2 pound Apples peeled, cored, cut into 1/2-inch pieces (about 4 cups)
3/4 pound rhubarb cut into 1/2-inch pieces (about 3 cups)
3 tablespoons sugar
2 teaspoons all purpose flour
1/2 teaspoon vanilla extract

INSTRUCTIONS

For topping:

Mix first 5 ingredients in medium bowl. Rub in butter until mixture begins to clump together. Mix in nuts. (Can be made 1 day in ahead. Chill.)

For filling:

Preheat oven to 400°F. Roll out pie crust and place in 9" pie plate. Combine apples, rhubarb, sugar, flour and vanilla extract in large bowl and toss to coat. Transfer apple mixture to pie crust. Sprinkle topping evenly over fruit. Bake for 20 minutes and reduce heat to 350° and bake until fruit is tender when pierced with knife and topping is crisp, covering with foil if topping is browning too quickly, about 45 minutes. Cool 20 minutes. Serve warm with vanilla ice cream.

Yields: 6 Servings