

# Rhubarb-Blueberry Pie with Papaya-Apple Glaze

## Ingredients

### *Crust*

- 1 cup whole wheat flour
- 1 stick butter
- 1/2 tsp. salt
- 2 tsp. water

### *Filling*

- 3 cups chopped rhubarb
- 2 cups blueberries
- 2 tbsp. starch
- 1 cup sugar
- 1 tsp. cinnamon

### *Glaze*

- 1/4 granny smith apple,  
grated
- 1 cup minced papaya
- 1/4 cup brown sugar
- 1 tbsp. butter

## Instructions

*Preheat oven to 400° F*

1. For crust, mix flour, butter, and salt in a food processor. Add water to create ball of dough.
2. Roll dough into 9 inch pie pan.
3. For filling, mix rhubarb, blueberries, starch, sugar, and cinnamon by hand and pour into pie crust.
4. Bake pie for 15 minutes at 400°F. Reduce to 350°F and bake an additional 30 minutes.
5. Remove from oven to cool.
6. For glaze, mix apple, papaya, brown sugar, and butter in saucepan over medium heat. Pour glaze over pie.

Cook time: 45 minutes