



Ellsworth Hill Orchard & Berry Farm



Strawberry Rhubarb Pie

Ingredients:

1 (8 oz.) package cream cheese	2 ½ cup fresh strawberry halves
2 tablespoons milk	1 ½ cup coarsely chopped rhubarb
2 tablespoons sugar	¾ cup water
½ teaspoon vanilla	½ cup sugar
Pastry for a 9" pie	2 tablespoons cornstarch

Combine softened cream cheese, milk, sugar, and vanilla and mix until well blended. Spread on bottom of a baked pie shell. Mash ½ cup strawberries and set aside. Arrange remaining strawberries on top of cream cheese mixture. In saucepan, combine reserved ½ cup mashed strawberries, rhubarb and water. Bring to a boil, simmer for 2 minutes. Drain reserving 1 cup juice. Add water if not 1 cup. Combine sugar and cornstarch in pan. Add juice, bring to boil, stirring constantly. Boil 2 minutes until clear and thickened. Stir in rhubarb mixture. Cool slightly. Spoon over strawberries and chill.