

# Dad's Rhubarb Pie

## For Crust:

- 1 unbaked 10-inch pie crust (my dad used Gluten Free Pantry mix but you can also buy these in the gluten-free freezer section at Whole Foods)

## For Filling:

- 4 cups diced rhubarb
- 1 3/4 cups granulated sugar
- 3 Tbsp gluten free all-purpose flour (optional)
- 3 eggs

## For Topping

- 1 cup gluten free rolled oats
- 2 Tbsp gluten free all-purpose flour
- 1/2 cup pecans, chopped
- 1/2 cup packed brown sugar
- 1/2 tsp ground cinnamon
- 1/4 cup softened butter

Preheat oven to 425 degrees.

In a bowl, combine rhubarb, granulated sugar, 3 Tbsp gluten free flour (optional), eggs and cream.

Pour into pie shell and bake 10 minutes. Remove from the oven and reduce temperature to 350 degrees.

## Prepare topping:

In a food processor first add brown sugar and process until lumps are gone.

Add butter and pulse until butter is distributed.

Add flour and cinnamon and pulse a few times to combine.

Add pecans and pulse until roughly chopped.

Add oats and pulse a few times to distribute and break up slightly but do not over process. The oats and pecans are meant to provide texture and crunch.

Sprinkle topping evenly over filling and return to the oven to bake 35-40 minutes until topping is browned and filling is set (will still be slightly jiggly.)

Place on cooling rack and cool to room temperature then serve with freshly whipped cream or vanilla ice cream.