

## Rhubarb & Cherry Pie

<b>Pie Crust:</b>	4c flour 1 – ¾ c shortening (butter) 3 Tbsp sugar 2 tsp salt  Food process until crumbly.  Then add  1 egg and ½ c water mixed together  Then blend with dry ingredients  Chill in fridge for 1 hour.
<b>Filling:</b>	2c chopped rhubarb 21oz cherry pie filling – I use 2 – 3 c fresh cherries that I have pipped. ¾ c sugar 2- ½ tsp quick tapioca 1 tsp strawberry flavoured jelly 1 Tbsp sugar  Combine rhubarb and cherry pie filling, sugar ,tapioca in a large bowl, stand 15 minutes. Pour into unbaked pie shell and cover with pie crust. Brush top with milk, sprinkle on sugar.  Bake 400F 40 – 45 minutes.