

Pie Baking Champion!

A roar of cheers was heard when the 2018 Pie Baking Champion was announced!

The crowd at Rock the Block agreed with pie baking judges that Tate Thiessen's strawberry and rhubarb pie was the right choice. For the second year in a row, the pie baking champion is a Manor Park youth! Congratulations, Tate Thiessen, on being voted Pie Baking Champion!

Fourteen dessert pies were submitted for judging – dominated by fruit pies reflective of the harvest season. Candidates for Ottawa city council as well as school board trustees were invited to submit a pie – and to share their election message. Thank you to those who took the time to participate in our community event!

Tate's Strawberry Rhubarb Pie

Ingredients:

3 cups of rhubarb, chopped
3 cups of strawberries, sliced
1 ½ cups of granulated sugar
⅓ cup of cornstarch
1 tablespoon of lemon juice
½ teaspoon of cinnamon

Pastry for a double-crust 9-inch pie (I use the Tenderflake recipe)

1 egg, beaten for glaze
Sugar for top (optional)

Instructions:

- In a bowl, combine rhubarb, strawberries, sugar, cornstarch, lemon juice and cinnamon. Stir to combine.
- On lightly floured surface, roll out half of the pastry and line a 9-inch pie plate.
- Spoon in filling.
- Roll out pastry for top crust; using pastry wheel or knife, cut into 1/2-inch wide strips.
- Brush pastry rim with some of the beaten egg.
- Gently weave strips over the pie to form lattice; trim and flute the edge.
- Brush lattice with beaten egg. Sprinkle top with sugar if using.
- Bake on a baking sheet in a 425F oven for 15 minutes.
- Reduce heat to 375F and bake for 50 to 60 minutes longer or until rhubarb is tender, filling thickened, and the crust is golden.
- Let stand for 15 to 20 minutes before cutting.