

## DEEP DISH RHUBARB PIE

This delightful dessert could never be confused with store-bought pastry. The crust is very short, which means handling it with care, but is especially good with rhubarb. Serve the warm pie with whipped cream or ice cream.

2 lb. rhubarb  
½ c. flour  
1 c. sugar  
½ cup light corn syrup  
1 tbsp. butter  
Cream cheese pastry (see recipe)  
1 pint heavy cream, whipped and sweetened

Prepare cream cheese pastry and chill. Preheat oven to 425 F. Wash rhubarb. Trim ends and cut into 1 in. pieces. There should be about 6 cups. Toss the rhubarb with flour and turn into an 8x2 in. round cake pan or an 8x8x2 in. square pan. Sprinkle any leftover flour over rhubarb. Mix sugar and corn syrup, bring to a boil over medium heat, stirring constantly. Pour over rhubarb and dot with butter. Roll out pastry between two pieces of waxed paper to a size 1 in. larger than baking pan.. Remove top piece of waxed paper. Cut several small gashes in centre of pastry to let the steam escape. Place pastry over rhubarb with waxed-paper side up. Remove waxed paper. Fold edge under and flute double- thickness pastry against inside edge of pan. Bake in 425 F oven 25 min. Remove from oven and let cool slightly before serving. Spoon into bowls and serve with whipped cream or ice cream.

### Cream Cheese Pastry

1 3oz. package cream cheese, softened  
6 tbsp. butter, softened  
¾ c. sifted flour  
½ tsp. salt

Mix cream cheese and butter until fluffy. Add flour and mix with a fork until well blended. Form into a ball with hands. Wrap in waxed paper and chill before rolling.

Serves 5-6

N.B. Double or 1 1/2 recipe for 8 people