



Everything Should be Made with L.o.v.e.

Favourite Strawberry Rhubarb Pie

Ingredients (Organic is always best):

- 1 ¼ cups sugar
- 3 tablespoons minute tapioca
- 3 cups strawberries, sliced
- 2 cups fresh or frozen sliced rhubarb
- ½ tsp ground cinnamon (cassia or true)
- ¼ tsp ground nutmeg
- 1 ½ TBSP cut dried spearmint leaves
- Pastry for a double-crust pie

- 1) Preheat oven to 350 degrees.
- 2) In a large bowl, thoroughly mix sugar, tapioca, spearmint and spices.
- 3) Add the strawberries and rhubarb. Let stand, stirring occasionally for about 10 minutes.
- 4) Prepare and roll out bottom pastry. Pierce the pastry and add the filling.
- 5) Prepare and arrange top crust. Trim and add cuts in top to allow steam to escape.
- 6) Bake for 45-50 minutes. You may add some foil to the edge of the crust if it browns too much.
- 7) Allow the pie to cool so the filling sets.

We hope you will agree that *everything should be made with L.o.v.e.*

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This recipe features L.o.v.e.'s True Cinnamon, Nutmeg and Spearmint