

# Strawberry-Rhubarb Pie with Strawberry Mousse Filling Tea

## FOR THE FILLING:

2 C fresh strawberries, hulled and sliced  
2 C rhubarb, chopped  
1 C sugar  
1/4 C cornstarch

1 t lemon juice  
1 t vanilla extract  
1 T Strawberry Mousse Filling tea leaves,  
steeped in 1/4 C hot water and cooled

## FOR THE PIE:

1 pkg of premade refrigerated pie crusts (2  
crusts)

1 egg, beaten  
1 T milk

**PREPARE THE FILLING:** In a large bowl, combine the sliced strawberries, chopped rhubarb, sugar, and cornstarch. Add the lemon juice, vanilla extract, and the cooled Strawberry Mousse Filling tea. Mix well and let sit for 15 minutes.

**ASSEMBLE THE PIE:** Preheat the oven to 425°F. Unroll one pie crust and fit it into a 9-inch pie dish. Pour the filling into the crust. Unroll the second pie crust and place it over the filling. Trim and crimp the edges to seal. Cut a few slits in the top crust to allow steam to escape. Brush the top crust with the egg wash (beaten egg mixed with milk).

**BAKE THE PIE:** Bake the pie in the preheated oven for 15 minutes. Reduce the oven temperature to 375°F and bake for an additional 45-50 minutes, or until the crust is golden brown and the filling is bubbly. Let the pie cool completely before serving.