Strawberry Rhubarb Pie

Ingredients

- 2-4 c strawberries, whole or chopped
- 2-4 c rhubarb, chopped
- 1/2 c white sugar
- 1/2 c brown sugar
- cinnamon
- nutmeg
- cloves
- 1/4 tsp salt
- 1/2 c flour ? or 1/4 c cornstarch
- dash of lemon or orange juice
- 2 pie crusts
- -- crumble topping: --
- 1 1/2 c oats
- 3/4 c flour
- 1/2 c brown sugar
- cinnamon, etc
- 1 stick butter

Steps

1. Preheat oven to 400
2. Mix fruit filling and let sit. Amount depends on pie crusts (e.g. deep vs normal, 8in vs 9in). Okay to heal on crust.
3. Make crumble topping. Butter gets chopped and squished in. Pastry cutter is useful, or fingers.
4. Assemble pies
5. Bake at 400 for 20 min. Reduce temp to 350 and bake 25-30 more minutes, until done.