



Rhubarb Pie with Strawberry Jello is a culinary delight that embodies the perfect union of sweet and tart flavors. The vibrant red hue of the strawberry Jello not only enhances the pie's aesthetic appeal but also accentuates the delicate taste of the fresh rhubarb. This [dessert](#) is a staple at summer get-togethers and festive occasions, evoking fond memories of family traditions and homemade comfort. Effortlessly balancing flavor and simplicity, this pie is perfect for both seasoned bakers and those new to the kitchen, making it a must-try recipe for dessert enthusiasts.

What Makes Old-Fashioned Rhubarb Pie with Strawberry Jello Unique?

The uniqueness of old-fashioned rhubarb pie with strawberry Jello lies in its perfect balance of tangy and sweet flavors. The tartness of the rhubarb pairs seamlessly with the rich sweetness of the strawberry Jello, creating a harmonious taste that is both refreshing and comforting. This dessert stands out because it merges traditional baking techniques with a creative twist—using Jello not only as a flavor enhancer but also as a binding agent, giving the pie its distinctive gelatinous texture. This method adds a nostalgic touch, reminiscent of the innovative recipes that have been passed down through generations, making it a cherished treat for both young and old alike.

Why You Should Try Rhubarb Pie with Strawberry Jello and Cool Whip

Rhubarb pie with strawberry Jello and a dollop of Cool Whip is an irresistible treat you simply must try. The rich blend of tart rhubarb and sweet strawberry Jello is not only a feast for the taste buds but also a visual delight. Adding Cool Whip elevates this dessert to new heights, offering a creamy, airy contrast to the pie's texture.

This combination creates a harmonious balance of flavors and textures, making it a perfect dessert for any occasion. Whether you're enjoying a summer picnic or a holiday gathering, this pie is sure to impress and satisfy both traditional and adventurous palates alike.

Health Benefits of Rhubarb Pie with Strawberry Jello



Steps to Enjoy in Moderation

1. **Understand Portion Control:** While rhubarb pie with strawberry Jello is a delicious treat, it's important to enjoy it in moderation. Limiting portion sizes can help manage sugar intake and prevent overindulgence. A small slice paired with a nutrient-rich meal can be a delightful end to dinner.
2. **Balance with Nutritious Ingredients:** Incorporating whole grains by choosing a whole wheat crust can boost the nutritional value of the pie. This simple change adds fiber, which supports digestive health and provides prolonged energy.
3. **Make Rhubarb the Star:** Rhubarb is naturally low in calories and high in fiber. Emphasizing rhubarb's role in the pie can enhance its health benefits, as rhubarb contains important vitamins like vitamin K and C, and minerals such as calcium and potassium.
4. **Consider Natural Sweeteners:** Instead of relying solely on sugar, consider adding natural sweeteners like honey or maple syrup. These can reduce refined sugar content while adding a subtle layer of flavor.
5. **Serve with Fresh Berries:** Accompanying the pie with fresh berries like strawberries or blueberries can enhance its nutritional profile. Berries are rich in antioxidants and vitamins, adding a healthful component to each serving.

By following these steps, you can enjoy rhubarb pie with strawberry Jello while maintaining a balance that suits a health-conscious lifestyle.

Nutritional Information and Calorie Content

Understanding the nutritional value of rhubarb pie with strawberry Jello can help you make informed choices when enjoying this delightful dessert. Below is a table summarizing the nutritional composition and calorie content per serving:

Component	Amount Per Serving
Calories	250 kcal
Total Fat	12g
Saturated Fat	4g
Cholesterol	20mg
Sodium	220mg
Total Carbohydrates	33g



Dietary Fiber	2g
Sugars	20g
Protein	3g
Vitamin C	8% Daily Value*
Calcium	10% Daily Value*
Iron	5% Daily Value*

*Percent Daily Values are based on a 2,000-calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Easy Rhubarb Pie with Strawberry Jello: A Simple Recipe

Creating this pie is easier than you might think. With just a handful of ingredients, you can whip up a delicious rhubarb pie that will have everyone asking for seconds. Here's a simple recipe to get you started:

- **Ingredients:**

- 4 cups of chopped rhubarb
- 1 cup of sugar
- 1 package of strawberry Jello (3 oz)
- 1 unbaked pie crust

- **Instructions:**

1. Preheat your oven to 375°F (190°C).
2. In a mixing bowl, combine chopped rhubarb and sugar. Allow it to sit for 15 minutes.
3. Stir in the strawberry Jello until well mixed.
4. Pour the mixture into the unbaked pie crust.
5. Bake for 45-50 minutes or until the filling is bubbly and the crust is golden brown.
6. Allow the pie to cool before serving with a dollop of Cool Whip.

How to Make a Classic Strawberry Rhubarb Pie

Ingredients

- 3 cups of fresh rhubarb, chopped
- 2 cups of fresh strawberries, hulled and sliced



- 1 1/4 cups of granulated sugar
- 1/4 cup of cornstarch
- 1 tablespoon of fresh lemon juice
- 1 teaspoon of vanilla extract
- 1 tablespoon of butter, cut into small pieces
- 1 egg, beaten (for egg wash)
- 2 pie crusts (store-bought or homemade)

Instructions

1. Prepare the Fruit Filling:

- In a large mixing bowl, combine rhubarb, strawberries, sugar, cornstarch, lemon juice, and vanilla extract.
- Toss the ingredients together until the fruit is evenly coated.

2. Preheat the Oven:

- Set your oven to 425°F (220°C) to preheat while you prepare the rest of the pie.

3. Assemble the Pie:

- Roll out one pie crust and fit it into a 9-inch pie plate.
- Pour the mixed fruit filling into the crust and spread it evenly.
- Dot the filling with small pieces of butter for added flavor.

4. Add the Top Crust:

- Roll out the second pie crust and lay it over the filling.
- Trim and crimp the edges to seal the pie, and cut small slits in the top for steam to escape.
- Brush the top crust with the beaten egg to achieve a golden finish.

5. Bake the Pie:

- Place the pie in the oven and bake for 15 minutes at 425°F (220°C).
- Reduce the heat to 375°F (190°C) and continue baking for an additional 30-35 minutes, or until the crust is golden brown and the filling is bubbling.

6. Cool and Serve:

- Allow the pie to cool for at least 2 hours before serving to let the filling set.
- Enjoy each slice as is or with a scoop of vanilla ice cream.



This classic strawberry rhubarb pie is an ideal dessert for bringing a touch of seasonal freshness to your table.

Exploring Grandma's Strawberry Rhubarb Pie Recipe

Ingredients You'll Need:

- 2 cups of fresh rhubarb, diced
- 2 cups of fresh strawberries, hulled and sliced
- 1 ¼ cups of granulated sugar
- ¼ cup of all-purpose flour
- ½ teaspoon of lemon zest
- 1 tablespoon of lemon juice
- 1 teaspoon of vanilla extract
- Double pie crust (store-bought or homemade)
- 1 tablespoon of butter

Instructions:

1. Prepare the Crust:

- Roll out one portion of the pie crust to fit a 9-inch pie plate.
- Carefully place the crust into the pie plate, pressing it firmly against the edges.

2. Make the Filling:

- In a large mixing bowl, combine the diced rhubarb and sliced strawberries.
- Add sugar, flour, lemon zest, lemon juice, and vanilla extract. Stir until the fruits are well coated.

3. Assemble the Pie:

- Pour the fruit filling into the prepared pie crust.
- Dot the filling with small pieces of butter.

4. Add the Top Crust:

- Roll out the second portion of the pie crust and place it over the filling.
- Trim, seal, and flute the edges. Cut slits in the top crust to allow steam to escape.

5. Bake:



- Preheat the oven to 425°F (220°C).
- Place the pie on a baking sheet to catch any drips, and bake for 15 minutes.
- Reduce the oven temperature to 375°F (190°C) and bake for an additional 45 minutes, or until the crust is golden brown and the filling is bubbling.

6. **Cool and Serve:**

- Allow the pie to cool on a wire rack.
- Serve warm or at room temperature, optionally with a scoop of vanilla ice cream.

Adding a Twist: Strawberry Apple Rhubarb Pie

If you're looking to put a unique spin on the traditional rhubarb pie, consider adding apples to the mix. This variation, Strawberry Apple Rhubarb Pie, introduces a new flavor dimension with its sweet, juicy apples complementing the tartness of rhubarb and the sweetness of strawberries. Here's how you can make this delectable dessert:

• **Ingredients:**

- 2 cups of chopped rhubarb
- 1 cup of sliced strawberries
- 2 cups of chopped apples
- 1 cup of sugar
- 1 tablespoon of cornstarch
- 1 teaspoon of cinnamon
- 1 package of strawberry Jello (3 oz)
- 1 or 2 unbaked pie crusts (for lattice top, optional)

• **Instructions:**

1. Preheat your oven to 375°F (190°C).
2. In a large bowl, combine the rhubarb, strawberries, and apples.
3. In a separate small bowl, mix sugar, cornstarch, and cinnamon. Sprinkle this mixture over the fruit and toss until evenly coated.
4. Stir in the strawberry Jello until fully incorporated.
5. Line a pie dish with one pie crust and pour in the fruity filling.
6. If using, arrange strips of the second pie crust on top to create a lattice pattern or cover with a full crust, sealing the edges.
7. Bake the pie for 50-60 minutes, or until the filling is bubbling and the crust is golden brown.
8. Let the pie cool on a wire rack before serving, optionally with a scoop of vanilla ice



cream or a dollop of Cool Whip for extra indulgence.

How to Prepare Ina Garten's Strawberry Rhubarb Pie

Ingredients:

- 3 cups of diced rhubarb
- 3 cups of fresh strawberries, hulled and halved
- 1 1/2 cups of granulated sugar
- 1 teaspoon of grated orange zest
- 1/4 cup of cornstarch
- 1/2 teaspoon of ground cinnamon
- 1/4 teaspoon of salt
- 1 tablespoon of freshly squeezed orange juice
- 2 tablespoons of unsalted butter, diced
- 1 large egg, beaten with 1 tablespoon of water, for egg wash
- 1 package of pie crusts (store-bought or homemade)

Instructions:

1. Preheat the Oven:

Preheat your oven to 400°F (200°C).

2. Prepare the Filling:

In a large bowl, combine the diced rhubarb, strawberries, granulated sugar, orange zest, cornstarch, cinnamon, salt, and orange juice. Mix well and let it sit for about 10 minutes.

3. Assemble the Pie:

Roll out half of the pie crust and fit it into a 9-inch pie dish. Pour the prepared filling into the crust. Dot with butter evenly across the top.

4. Top the Pie:

Roll out the remaining pie crust and place it over the filling. Trim the edges and crimp to seal. Cut slits into the top crust to allow steam to escape.

5. Egg Wash:



Brush the top crust with the egg wash to give it a golden color once baked.

6. **Bake the Pie:**

Place the pie on a baking sheet and bake in the preheated oven for 20 minutes. After 20 minutes, reduce the temperature to 350°F (175°C) and bake for an additional 45 minutes, or until the filling is bubbling and the crust is nicely browned.

7. **Cool and Serve:**

Let the pie cool for at least 2 hours before serving to allow the filling to set. Enjoy with a scoop of vanilla ice cream or a dollop of whipped cream.

Delicious Variations: Strawberry Raspberry Rhubarb Pie

Adding raspberries to the traditional strawberry rhubarb pie introduces a vibrant tartness and deep color that enhances the overall flavor profile. This variation is perfect for berry lovers and those who enjoy a touch of tanginess in their desserts. Here's how to make this enticing pie:

- **Ingredients:**

- 2 cups of chopped rhubarb
- 1 cup of strawberries, sliced
- 1 cup of raspberries
- 1 cup of sugar
- 1 tablespoon of cornstarch
- 1 tablespoon of lemon juice
- 1 unbaked pie crust

- **Instructions:**

1. Preheat your oven to 375°F (190°C).
2. In a large bowl, combine rhubarb, strawberries, and raspberries.
3. Add sugar, cornstarch, and lemon juice to the fruit mixture, stirring until well coated.
4. Pour the fruity mixture into the unbaked pie crust, spreading it evenly.
5. Optionally, create a lattice top with additional pie crust strips for a decorative touch.
6. Bake the pie for 45-50 minutes, or until the filling is bubbly and the crust is golden brown.
7. Allow the pie to cool on a wire rack prior to serving.



This delightful combination provides a balanced sweetness and tanginess in every bite, making it an irresistible treat for any occasion.

Essential Ingredients for the Perfect Rhubarb Pie with Strawberry Jello

Crafting the perfect rhubarb pie with strawberry Jello requires a careful selection of ingredients that enhance the flavors and textures of this classic dessert. Here's what you'll need:

1. **Rhubarb:** The star of the pie, rhubarb provides the tartness that balances the sweetness of the Jello. Fresh, vibrant stalks are best, ensuring the pie's flavor is robust and tangy.
2. **Strawberry Jello:** This ingredient not only infuses sweetness but also amplifies the pie's color and texture, transforming the rhubarb into a succulent, semi-gelatinous filling.
3. **Sugar:** Granulated sugar enhances the sweetness of the filling, counteracting the natural tartness of the rhubarb. Adjust the amount based on your personal taste preference.
4. **Pie Crust:** A buttery, flaky pie crust is essential for encasing the filling. Whether homemade or store-bought, ensure it has a sturdy structure to hold the juicy filling without becoming soggy.
5. **Optional Additions:** While the basic recipe only requires these key ingredients, consider incorporating lemon zest for added zing or a dash of cinnamon for warmth. These additions can elevate the pie's flavor profile, giving it a unique twist.

These ingredients combine to create a dessert that's as visually appealing as it is delicious, ensuring every bite is packed with flavor and texture.

Step-by-Step Guide to Baking Rhubarb Pie with Strawberry Jello

Creating a delicious rhubarb pie with strawberry Jello doesn't have to be intimidating. Follow these simple steps to bake a pie that will delight your taste buds and impress your guests:



Step 1: Gather Your Ingredients

Before starting, ensure you have all the necessary ingredients:

- 4 cups of chopped rhubarb
- 1 cup of sugar
- 1 package of strawberry Jello (3 oz)
- 1 unbaked pie crust
- Optional: Cool Whip for serving

Step 2: Preheat your Oven

Set your oven to 375°F (190°C) to preheat while you prepare the pie filling.

Step 3: Prepare the Filling

In a mixing bowl, combine the chopped rhubarb with the sugar. Let the mixture sit for about 15 minutes to allow the rhubarb to release its natural juices.

Step 4: Mix in the Strawberry Jello

Once the sugar has dissolved and the rhubarb has softened, thoroughly stir in the strawberry Jello until it's evenly distributed throughout the mixture.

Step 5: Fill the Pie Crust

Pour the rhubarb and Jello filling into the unbaked pie crust, spreading it evenly for a uniform bake.

Step 6: Bake the Pie

Place the pie in the preheated oven and bake for 45-50 minutes. The pie is ready when the filling is bubbly and the crust has turned golden brown.

Step 7: Cool and Serve

Allow the pie to cool on a wire rack, letting the filling set properly. Serve each slice with a dollop of Cool Whip to enhance the pie's flavors.



By following these steps, you'll be able to create a mouthwatering rhubarb pie with strawberry Jello that's perfect for any occasion. Enjoy!

Tips for Making a Creamy Rhubarb Pie with Cool Whip Topping

Making a creamy rhubarb pie with Cool Whip topping involves a few simple steps that can elevate your dessert to a new level of tastiness. Here are some tips to guide you:

1. **Choose Fresh Ingredients:** Start by selecting fresh rhubarb and ripe strawberries. The fresher the ingredients, the more flavorful your pie will be.
2. **Prepare Your Crust:** For a homemade touch, consider making your pie crust from scratch. If you prefer convenience, choose a high-quality store-bought crust that complements the filling's flavors.
3. **Combine Ingredients Thoroughly:** When mixing the rhubarb, strawberries, sugar, and strawberry Jello, ensure everything is well blended to distribute the flavors evenly in each slice.
4. **Monitor Baking Time:** Keep an eye on the baking process to prevent overcooking. The crust should be golden brown, and the filling should be bubbly, indicating it's ready to come out of the oven.
5. **Cool Before Topping:** Allow the pie to cool completely before adding the Cool Whip topping. This prevents the topping from melting and ensures a lovely contrast between the creamy topping and the sweet-tart filling.
6. **Add Cool Whip Topping Generously:** Use a generous amount of Cool Whip as a topping, layering it thickly across the cooled pie. The creaminess will balance out the tartness of the rhubarb.

By following these steps, you ensure that your rhubarb pie with strawberry Jello and Cool Whip topping is a creamy, delicious creation that everyone will enjoy.

Secrets to the Best Strawberry Rhubarb Pie Crust

Creating the perfect pie crust is an art, and when mastered, it enhances the overall experience of enjoying a strawberry rhubarb pie. Here are the essential steps to achieve the best pie crust:

1. **Choose the Right Fat:** Use cold butter or a mix of butter and shortening to achieve the right balance of flakiness and flavor. The cold fat within the dough creates pockets



as it melts during baking, resulting in a tender, flaky crust.

2. **Keep Ingredients Cold:** Start with cold ingredients, including flour, butter, and water. Cold temperatures prevent the fat from melting before baking, ensuring a flaky texture.
3. **Use Minimal Water:** Add water gradually, just enough to bind the dough. Too much water can make the crust tough. Aim for a dough that holds together when pinched but isn't sticky or overly wet.
4. **Handle Gently:** Avoid overworking the dough to prevent gluten formation. Blend ingredients with a light hand and stop mixing as soon as they come together. Overmixing can lead to a tough crust.
5. **Chill the Dough:** Once mixed, wrap the dough in plastic wrap and chill it for at least 30 minutes. Chilling helps relax the gluten and firm up the fat, making the dough easier to roll out.
6. **Roll Out Evenly:** Roll the dough out on a lightly floured surface, rotating and flipping it occasionally to prevent sticking and ensure even thickness throughout.
7. **Pre-Bake if Necessary:** For certain pies, pre-baking (blind baking) the crust ensures it does not become soggy. Line the crust with parchment paper and fill it with pie weights or dry beans before baking to maintain shape.
8. **Seal the Edges:** Use an egg wash or milk to brush the edges of the crust before baking. This not only adds color but also helps seal the edges for that perfect golden finish.

By following these steps, your strawberry rhubarb pie will boast a crust that is both delicious and structurally sound, providing the perfect base for the delightful filling within.

How to Serve Rhubarb Pie with Strawberry Jello for Any Occasion

Serving rhubarb pie with strawberry Jello can turn any gathering into a memorable event. Follow these steps to present this delightful dessert elegantly and mouth-wateringly:

1. **Cool Completely:** Before serving, ensure the pie has cooled to room temperature, allowing the filling to set properly and making it easier to slice.
2. **Slice with Care:** Use a sharp knife for clean cuts to serve each slice intact. Wipe the knife with a damp cloth between cuts to prevent the filling from sticking.
3. **Plate Presentation:** Place each slice on a dessert plate. Leave enough space around the pie to add garnishments or other accompaniments.
4. **Add Cool Whip:** For added creaminess, top each slice with a generous dollop of Cool



Whip. Use a spoon or a piping bag for a more decorative touch.

5. **Garnish Options:** Enhance the visual appeal by garnishing with fresh mint leaves, sliced strawberries, or a sprinkle of powdered sugar.
6. **Serve Accompaniments:** Consider serving the pie alongside a scoop of vanilla ice cream or a chilled glass of sweet wine for an indulgent experience.
7. **Presentation Tips:** Organize each plate on a serving tray elegantly, ensuring consistency in how the pie is garnished. This creates an inviting display for guests to enjoy.

By following these steps, you can ensure that your rhubarb pie with strawberry Jello is not only delicious but also a stunning centerpiece for any occasion.

Conclusion

Rhubarb pie with strawberry Jello is a delightful dessert that combines the best of tart and sweet flavors, making it a perennial favorite for gatherings and celebrations. Its unique texture and vibrant color captivate both the eyes and the palate, offering a refreshing twist on traditional rhubarb pie. Whether you choose to follow a classic recipe, try a variation, or add your own creative spin, this pie is an opportunity to enjoy a taste of nostalgia and innovation alike. Served with a dollop of Cool Whip or a scoop of ice cream, it brings joy to any occasion, inviting everyone to indulge in a slice filled with love and flavor.

FAQs: Rhubarb Pie with Strawberry Jello

1. Can I use frozen rhubarb for the pie?

Yes, you can use frozen rhubarb if fresh rhubarb is not available. Just make sure to thaw and drain it thoroughly to prevent excess moisture in the pie.

2. What can I use as a substitute for Cool Whip?

If you prefer a homemade alternative, you can whip heavy cream with a bit of sugar and vanilla extract until soft peaks form. This will provide a fresh and creamy topping for your pie.

3. How can I store rhubarb pie with strawberry Jello?

To store the pie, cover it with plastic wrap or aluminum foil and refrigerate for up to 3 days. If you need to keep it longer, consider freezing it for up to one month.



4. Is it possible to make this pie sugar-free?

Yes, you can substitute the sugar with a suitable sugar substitute, such as stevia or erythritol, suitable for baking. Be sure to adjust the quantity according to the sweetener's guidelines.

5. Can I add other berries to this pie?

Absolutely! Feel free to incorporate blueberries, blackberries, or raspberries for a different flavor profile. They will add color and complexity to the filling.