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Mixed Berry Pie

By Susie Iventosch



Berry pie Photo Susie Iventosch

INGREDIENTS

1 pie crust (see recipe below)
1 recipe crumb topping (see recipe below)
8-10 cups fruit (I use a combination of blackberries, blueberries and raspberries, but you can use just one, if you prefer ... I don't use strawberries in this recipe).
3/4 cup brown sugar
1/2 -2/3 cup flour (depending upon how juicy the fruit appears to be; use a little more if fruit is extra-juicy)
1 teaspoon cinnamon
1/2 teaspoon cardamom
1/4 teaspoon nutmeg
Juice of one-half lemon

DIRECTIONS

Place washed berries in a large bowl. Mix all dries and gently toss with berries. Sprinkle with lemon

juice and toss again. Dump into a prepared, unbaked 10-inch pie shell and pat crumb topping on top. Bake in 400-degree oven for 45 minutes, or until crust is golden brown and crumb topping is crunchy.

Serve with a dollop of whipped cream, vanilla ice cream or frozen yogurt.

Crumb Topping

6 tablespoons butter, cut into small pieces
1 cup flour
1/2 cup brown sugar
1/4 cup white sugar
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon cardamom

In a medium bowl, mix all dries. With finger tips, or pastry cutter, cut butter into dries until crumbly and well integrated. Pat on top of fruit in unbaked pie shell.

Pie Crust Recipe

2 cups flour
1/2 teaspoon salt
1 1/2 sticks unsalted butter, cut into small cubes
2 teaspoons cider vinegar
1/2 cup ice water

Mix flour and salt in a large bowl. With a pastry cutter, or fingers, crumble butter into flour until well integrated. Sprinkle cider vinegar over mixture and stir in well with a fork. Add ice-cold water, a little at a time and blend with fork until dough is moist enough to roll into a ball, but not too wet. Roll into one large ball for the pie crust and a smaller ball to use for patching your crust, or cinnamon roll ups for snacking!



Berry pie with crumb topping Photo Susie Iventosch

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