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Mixed Berry Pie



Berry pie with crumb topping 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).

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.

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

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.

Peach Cobbler



Peach cobbler Photo Susie Iventosch

INGREDIENTS
1/2 stick unsalted butter, melted
1 cup granulated sugar
1 cup all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt

DIRECTIONS
Preheat oven to 375 degrees.
Grease an 8-inch square baking dish with cooking spray. Pour melted butter into the bottom of the dish. In a medium bowl, blend granulated sugar, flour, baking powder and salt.

Who Wants Pie?

By Susie Iventosch

Pie makes a wonderful dessert any time of the year and it's really not difficult to make—even with homemade crust! Fresh fruit is available nearly the whole year through, from strawberries in the early spring to peaches, nectarines and berries in the summer, and apples and pumpkins in the fall.

I remember going to Brentwood one year with my grandmother to pick peaches for jam. We were quite a sight climbing up the ladders to pick the ripe fruit—she was in her 80s and I was several months pregnant.

One year, I made a berry pie birthday dessert for our good friend, Mike Miller of Moraga. Since his birthday is in March, I am certain that at least some frozen berries went into that particular dessert.

berries. This pie can be made with just about any combination of berries you like, but I use blueberries, boysenberries or blackberries, and raspberries in roughly equal proportions.



Berry pie Photo Susie Iventosch

Moraga Farmers' Market - Sundays 9 a.m. to 1 p.m.
Orinda Farmers' Market - Saturdays 9 a.m. to 1 p.m.
Lafayette Farmers' Market - could be coming to you on August 21

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