



# WILD *Blackberry* PIE

9-inch Double Crust Pie

## PIE CRUST:

2¾ Cups Flour  
1 Tablespoon Sugar  
1½ Teaspoon Salt  
1¼ Sticks Butter cut into 1/2 inch pieces  
7-10 Tablespoons Ice Water

## FILLING:

4 Cups Fresh Blackberries  
1 Cup Sugar  
1 Tablespoon Tapioca  
1½ Tablespoons Lemon Juice  
½ Teaspoon Cinnamon

Pulse flour, salt and sugar in a stand mixer. Add butter until crumbs form. Add ice water while the machine is on, mix just until dough comes together. Divide dough into 2 portions, shape into disks. Wrap in plastic and refrigerate for 30 minutes. Remove from plastic and roll out to fit a 9 inch pie plate.

Sprinkle sugar, tapioca, lemon juice and cinnamon over the berries and stir gently until well blended. Let stand for 15 minutes. Preheat the oven to 450°. Turn the fruit into the pie shell. Dot with 1-2 tablespoons Butter. Cover the pie with a well-pricked top or with lattice. Bake the pie in a 450° oven for 10 minutes. Reduce the heat to 350° and bake 35 to 40 minutes or until golden brown.

*emelia*  *bird*

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