

# Three-Berry Pie

## Ingredients:

- 3 cups fresh or frozen (thawed and drained) blackberries
- 2 cups fresh or frozen (thawed and drained) raspberries
- 2 cups fresh or frozen (thawed and drained) blueberries
- 1-1/2 cups sugar
- 4 tablespoons Corn Starch
- ¼ teaspoon salt
- 1 tablespoon milk
- 2 teaspoons sugar



## Directions:

- Heat oven to 450 degrees.
- Make pie crusts for two-crust pie using a glass 9-inch pie pan.
- In large bowl, stir together 1-1/2 cups sugar, the flour, salt; gently toss with berries. Let stand 15 minutes. Spoon berries into crust-lined pan.
- Top with second crust to make lattice topped pie; cut second crust into 1/2 inch wide strips. Arrange strips in lattice design over filling. Trim, seal edges and flute.
- Brush crust with milk; sprinkle with 2 teaspoons sugar.
- Place pie on middle oven rack; place large cookie sheet on rack below pie in case of spillover.
- Bake pie 15 minutes. Reduce oven temperature to 375 degrees. Cover edge of crust with strips of foil to prevent excessive browning.
- Bake about 40-45 minutes longer or until crust is golden brown and filling is bubbly.
- Let stand 2 hours before serving.