

# Mixed Berry Pie

One 9-inch pie

Prep Time: 30 minutes, Cook Time: 45 minutes

## Ingredients

Store bought double pie crust (or make your own)

2 cups blueberries, fresh or frozen

2 cups raspberries, fresh or frozen

1 cup blackberries, fresh or frozen

1/2 cup all-purpose flour

1 cup sugar

1 1/2 teaspoons ground cinnamon

1 1/2 tablespoons butter

## Directions

Preheat the oven to 350° F.

Combine the flour, sugar and cinnamon, stir with fork. Place 1 crust into the pie pan. Spread 1/3 of the sugar mixture on the bottom and add fruit.

Top the mixed berries with the rest of the sugar mixture. Wet the edges of the bottom crust by dipping your finger in the ice water and rubbing it around the edge of the crust. Place the top crust on the pie and gently press the top crust to the bottom. Trim with a knife and roll under.

Press together with the thumb and forefinger to make a scalloped edge. With the knife, place 8 1/2-inch slits on the top of the pie. Bake for 45 minutes. When checking the doneness of the filling, insert a knife into the center of the pie. If there is little or no resistance, the pie is done.