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Blackberry Pie

Ingredients:

Double crust
5 cups fresh blackberries
1 cup of sugar
1/4 cup brown sugar
1/4 cup flour
1/4 cup quick-cooking tapioca
1 tsp lemon zest
1/2 tsp cinnamon
2 tbsp cold butter

Directions

Start by preheating your oven to 400°F. Grab your fresh blackberries and empty them into a bowl. In a separate bowl add your white & brown sugar. Add your flour, tapioca, and cinnamon and mix together well. Sift your dry ingredients over your blackberries and add your lemon zest. Gently mix well and empty into your pie shell. Dot the top with butter and carefully cover with your top crust. Brush with milk and sprinkle with sugar. Bake for an hour, lowering the temperature to 375°F and rotating 180 degrees, half way through. Allow to cool and serve.