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Blackberry Sour Cream Pie

Ingredients:

Single crust
4 cups blackberries (fresh or frozen)
1 cup sour cream
3 tbsp flour
1 cup sugar + 2 tbsp sugar
1/4 tsp salt
1/4 cup bread crumbs
1 tbsp melted butter

Directions

Start by preheating your oven to 375°F and emptying your blackberries into a bowl. Mix your sugar, sour cream, flour, and salt together in a separate bowl. In another bowl combine your bread crumbs, sugar, and butter and mix together well. Grab your pie crust and empty your blackberries into it. Pour your sour cream mixture over your blackberries coating them thoroughly. Sprinkle your bread crumb mixture over all that and transfer to your oven. Bake for an hour turning it 180 degrees half way through. Cover with aluminum foil for the last 15 minutes so that the bread crumbs do not burn. Allow to cool, serve, and enjoy.