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Blueberry Raspberry Pie

Ingredients:

Double crust
12 oz. fresh/frozen raspberries
12 oz. fresh/frozen blueberries
1 cup sugar
1/3 cup tapioca

Directions

Start by preheating your oven to 375°F and tossing your blueberries and raspberries together. In a separate bowl mix your sugar and tapioca together. Empty that mixture over your berries and gently toss. Empty your filling into your pie crust and moisten the overhang. Place your top crust over your filling or make a lattice crust. Pinch the edges together and vent if necessary. Brush the top with milk and sprinkle with sugar. Bake at 375°F for 15 minutes then reduce the temperature to 350°F and bake for another 45 minutes to an hour. Cover halfway through with aluminum foil to prevent burning. Allow to cool, serve up, and enjoy.