

Blackberry Pie

Ingredients	Pureed Blackberries	Unpureed Blackberries
Blackberries	2#	4 Cups
All-Purpose Flour	2 ½ ounces	1 ½ ounces
Sugar	9 ounces	9 ounces
Salt	Pinch	Pinch

1. Prepare the bottom layer of the pie crust.
2. Preheat your oven to 375 degrees.
3. Puree the blackberries in a food processor, strain out any seeds.
4. Add the dry ingredients to the blackberry puree and whisk together until it is lump free. (If preparing with unpureed blackberries toss the flour, sugar and salt with the blackberries until well coated)
5. Pour the blackberry mixture into the pie shell.
6. Prepare the top layer of the pie and place it on top of the pie shell. Crimp or flute the edges with a fork to seal in the mixture.
7. Cut slits into the top of the pie to allow steam to escape.
8. Bake the pie for up to 2 hours, checking every 20-40 minutes to make sure the pie crust is not getting too dark. If it is, you can cover the pastry with aluminum foil to help prevent further darkening. The pie is finished when you shake the pie and the filling doesn't move (the filling is no longer watery).

Be sure to place a sheet pan lined with parchment paper or aluminum foil below the pie on its own wire rack. This pie tends to spill over.