



Blackberry-blueberry-Raspberry Pie

- 1 1/2 cups sugar
- 1/3 cup all-purpose flour
- 1 medium cooking apple, peeled and coarsely shredded
- 1 frozen pie pastry
- 2 cups raspberries
- 2 cups blackberries
- 1 cup blueberries

In a large mixing bowl stir together the sugar and flour. Stir in blackberries, blueberries, raspberries, and apple.

Roll pastry into a 12 inch circle on floured cutting board. Place the fruit in the middle of the and lift edges up around the filling, leaving pastry open at the top. Cover edges with foil; bake in a 375 degree bbq for 15-20 minutes, or until the top is golden and fruit is tender. Cool on a wire rack for at least 20 minutes before serving.

Serves 8

