

MOSTLY RASPBERRY PIE

Makes 1 pie

INGREDIENTS

- 1 cup sugar
- ¼ cup instant tapioca, ground fine
- 2 tablespoons lemon juice
- 2 ½ cups raspberries
- ¾ cup blackberries
- ¾ cup blueberries

- 1 cup raspberries
- ½ cup blackberries
- ½ cup blueberries

- 1 egg
- ¼ cup cold water



METHOD:

1. Combine the sugar and tapioca in a small mixing bowl, reserve.
2. Combine the lemon juice and first measurements of berries in a mixing bowl, add the sugar mixture and gently fold together. Let marinate for 20 minutes, gently stirring every few minutes.
3. Add the remaining berries and pour into a 9" pie shell.
4. Place the top crust on the berries firmly and crimp the edges to seal the pie.
5. Cut 6 small holes in the top of the pie to serve as vents.
6. Whisk the egg and water to make an egg wash, brush egg wash liberally onto the pie. It's best to place the pie into the refrigerator for 20 minutes prior to baking.
7. Bake in a 400° convection oven for 15 minutes then lower the temperature to 325° and continue baking until dark golden brown and the juices begin to bubble through the vents, about 20-30 minutes.
8. Allow to cool completely to room temperature before cutting. Do not refrigerate.