

# “Triple Berry Crumble Pie”

2nd Place, Summit Farmers Market Berry Pie Contest

By Mary Vincento

## Pie Crust

- 2 ½ cups all purpose flour
- 1 teaspoon salt
- 2 tablespoons white sugar
- 1 cup butter (chilled)
- ½ cup ice water

## Filling

- 2 cups fresh raspberries
- 2 cups fresh blueberries
- 2 cups fresh blackberries
- ½ cup sugar
- ¼ cup corn starch
- 1 tablespoon lemon juice

## Directions

1. Make pie crust, chill in fridge for at least 1 hour. Do not overwork.
2. Roll out dough and cook in oven at 400° for 10 minutes.
3. Add filling, add prepared crumble that was pulsed in a food processor. Lower temperature to 350° for 45-60 minutes.

