

Blackberry Pie

Ingredients:

1 quart fresh blackberries, washed & drained
1 cup sugar
1/8 teaspoon salt
1/2 cup all-purpose flour
pastry for 2-crust 9-inch pie
1 tablespoon butter

Preparation:

Roll out half of the pie pastry and line a pie plate, leaving some overhang.
Mix blackberries with sugar, salt, and flour. Fill pastry lined pie pan. Dot with butter.
Roll out top crust; place carefully over filling and flute edges.
Cut 3 or 4 slits in the top.

Bake in a preheated 450° oven for 10 minutes.
Reduce heat to 350° and bake 25 minutes longer.

Serves 6 to 8.