

## Blackberry Pie

Blackberry filling:

4 6 oz. containers of fresh blackberries

3 T. cornstarch

1 c. sugar

½ c. water

1 T. lemon juice

A dash of salt

Be gentle with your blackberries. Wash them and put them in a medium pot. Add the sugar and cornstarch and mix carefully. Next add the lemon juice and then the water. Stir with a soft touch. Put over a medium heat and cook and stir just until the liquid becomes clear. You will have an over abundance of juice with the berries, so don't pour it all in the pie. I gently pull the berries into an unbaked 9" pie shell, adding a little of the juice, but leaving much of it behind. Reserve the juice, you may want to use it like a jelly or ice cream topping later. It is so good.

After pouring the berries into the pie shell, roll out the top and put on top of the pie. Crimp the edges and trim. Make a slit or three in the top of the pie and decorate if desired. Sprinkle the top of the pie with sugar. Bake at 425 degrees F. for 18 min. then reduce oven temperature to 350 degrees F. for 30 min. Let cool before serving until just warm, and then serve with a dollop of ice cream if desired.