

Peanut Free Bumbleberry Pie- Great Holiday Recipe

Ingredients

- 1 Pastry for 9-inch (23 cm) double-crust pie
- 1 c chopped rhubarb
- 2 c chopped peeled apples
- 1 c blackberries
- 1 c raspberries
- 3/4 c granulated sugar
- 4 t all-purpose flour
- 4 t cornstarch
- 4 t Butter
- 1 T lemon juice

Instructions

On lightly floured surface, roll out half of the pastry and fit into 9-inch (23 cm) pie plate; set aside. In microwaveable measure, microwave rhubarb at High for 50 seconds or until slightly softened. (Or place in steamer and steam for 3 minutes.) In large bowl, combine rhubarb, apples, blackberries and raspberries. Combine sugar, flour and cornstarch; toss with fruit to coat evenly. Transfer to pie shell; dot with butter and sprinkle with lemon juice. Roll out remaining pastry; moisten rim of pastry shell and fit pastry over filling, pressing gently along rim. Trim edge and crimp; slash decorative B in centre

Peanut Free Bumbleberry Pie- Great Holiday Recipe

data-scaytid="3">centre of top. Bake in 425°F (220°C) oven for 15 minutes; reduce heat to 350°F (180°C) and bake for 35 minutes or until pastry is golden and filling bubbly. Let cool on rack.</p>