



# No Fuss Piecrust Blackberry Pie

## NO FUSS PIECRUST

Instant pie crust at the push of a button!

### *Ingredients:*

- 1/3 cup lard
- 1/3 cup butter
- 2 cups all-purpose flour
- 4 tbsp. white wine

### *Directions:*

Place flour in food processor bowl; chop cold lard and butter into small (1/2-inch) chunks and add to flour. Process on pulse until mixture is the consistency of coarse meal. While pulsing sporadically, slowly add 4 tablespoons white dry vermouth. (Substitute 1 tablespoon vinegar mixed with 3 tablespoons water if desired). Process just until mixture is the consistency of large dirt clods.

Gather clods by hand, gently pat into a ball and let rest 15 to 20 minutes before rolling.

Makes enough crust for an 8- to 9-inch two-crust pie, one deep dish topless 10-inch pie, or three individual two-crust pies.

Don't try to double recipe, just keep mixing more as you need it. Save all scraps to ball up and re-roll, rather than mixing scraps into new balls.

## FILLING

### *Ingredients:*

Nominal proportions\*: Makes a 9-inch pie

- 4 cups berries
- 1 cup sugar
- 3 tbsp. flour (4 tbsp. if berries are very juicy)
- 4 tbsp. butter, cut into small chunks
- 1 tsp. cinnamon
- 2 tbsp. half and half or evaporated milk
- 1-2 tbsp. granulated sugar

\*How to determine the amount of fruit your pie will need:  
Measure the volume of the pie plate in cups of water.  
Measure berries to fill pie plate within 1/2-inch of the top.  
Taste fruit. If it is very sweet, cut sugar, if very tart, add more.

### *Directions:*

Prepare crust, divide into 2 pieces, the first being about 2/3 of the original mass for the bottom crust, and the remainder 1/3 for the top crust. Roll out on a floured surface or Silpat mat and place in pie plate.

Toss berries, sugar, flour, butter and cinnamon together. Place berries in pie crust.

Cover with top crust, seal edges and make a slit in the center for steam to escape.

Brush top crust with a milk and sprinkle with sugar.

Bake at 425 degrees for 20 minutes, then reduce heat to 350. Bake an additional 30-40 minutes or until juices bubble up around the edge and crust is golden brown.



This delicious blackberry pie is one of many culinary delights that can be made from the sweet, juicy berry.