

VERY BERRY PIE

Pastry for 2 double-crust pies (see page 42)

1 (16-ounce) bag frozen boysenberries, thawed

(8-ounce) bag frozen blueberries, thawed

1 (8-ounce) bag frozen raspberries, thawed

1½ cups granulated sugar

½ teaspoon salt

½ cup cornstarch

Preheat oven to 375 degrees. Roll out pastry for 2 bottom crusts and line 2 pie tins. Roll out pastry for 2 top crusts: fold each in half and cut three ½-inch slits through both layers of both crusts, then set aside. Pour thawed berries and all their juices into a large mixing bowl. In a separate bowl, mix sugar, salt, and cornstarch and pour on top of berries. Mix well with rubber spatula. Fill crusts, add top crusts, and bake 45 to 50 minutes, or until golden brown. Makes 2 pies or 12 to 16 servings.