

Very Berry Fruit Pie

1 Pillsbury prepared pie crust

1 cup sugar

¼ cup Minute Tapioca

¼ tsp ground nutmeg

2 cups fresh or frozen unsweetened blueberries

2 cups halved fresh strawberries

1 cup fresh or frozen unsweetened blackberries and/or raspberries

½ tsp almond extract

Milk & crystallized sugar, optional

Directions:

For filling: In a large bowl, stir together sugar, tapioca and nutmeg. Stir in berries and almond extract. Gently toss berries to coat. Let mixture stand about 15-20 minutes, or until syrup forms, gently stirring occasionally. (if using frozen fruit, let stand about 45 minutes or till fruit is partially thawed, but still icy.)

Prepare pie crust according to package directions, putting one crust in the bottom of a pie plate. Cut vent openings in the top pie crust. Transfer the fruit filling into the pastry-lined pie plate. Top with the remaining crust. If desired (and I do recommend doing this, yum!) brush the top crust with milk and sprinkle crystallized sugar.

Bake at 400° for 25 minutes (or 50 minutes for frozen fruit; cover pie with frozen fruit with foil for the first 25 minutes.) Reduce oven temperature to 350°. Bake the pie for 25 to 30 minutes or till the filling is bubbly and pastry golden. Cool the pie on a wire rack.

