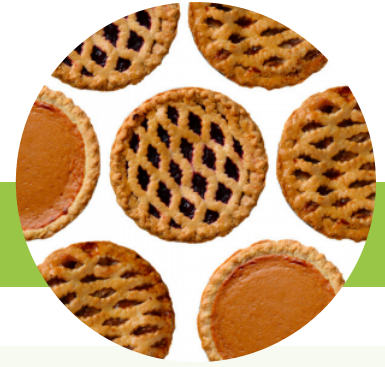


Berry Fruit Pies

Makes 12



Ingredients

12 ounces of your favorite berries

1/2 cup sugar

1/2 cup all-purpose flour

2 teaspoon lemon juice

1 teaspoon cinnamon

1/4 teaspoon salt

Instructions

Preheat oven to 425 degrees. Thoroughly grease standard muffin tin.

Either make your own pie dough or if preferred use a store bough pie dough. Chill the dough.

Wash your berries and if using larger berries like strawberries, cut into small pieces.

In a large mixing bowl, mix together the berries, sugar, flour, lemon juice, cinnamon and salt.

Tear off a small piece of chilled dough (about 1.5 oz) and roll out to a thin circle larger than an individual muffin cup. Press dough into muffin pan; press well into the bottom and sides of the pan. Then trim off the extra dough that overlaps the top. Scoop the berry mixture into the molded pie crust so that the mixture does not flow over the edges of the crust.

Cut out another circle of pie crust to create a top for the pie -- plain, lattice, stamped, etc.-- have fun with it. Press the top crust edges into the bottom crust edges to seal berry mixture in. Cut slits in the top layer of pie crust to let air escape. Bake in oven for 10-15 minutes. Let cool slightly. Enjoy!

TBK TIP: Lattice Design can be done with one large piece of pastry dough or smaller individual pieces. With either quantity, separate the dough into two equal parts. Roll out both sections to a medium thickness (1/4-1/2" thick). With a rolling cutter, cut the dough into 1/4" wide strips. Using one section as the base, weave the strips from the other section in and out of each strip, folding them back and forth for ease. Using 2 1/2" cookie cutters, cut out circles to fit the top each pie.

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