

SUMMER FRUIT PIE

INGREDIENTS

2 tablespoons water, divided
17 tablespoons sugar, divided
1/4 cup cornstarch
1 teaspoon grated lemon peel
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
4 cups fresh blueberries, raspberries, cherries, peaches,
rhubarb, plums



PREPARATION

In a bowl, combine 1 cup sugar, cornstarch, lemon peel, vanilla and cinnamon.
Gently stir in the berries. Pour into the crust.
Roll out the remaining pastry to fit top of pie; place over the filling.
Trim, seal and flute edges of pie. Cut slits in top. Brush with remaining water; sprinkle with remaining sugar.
Bake at 400 degrees F for 40-50 minutes or until crust is golden brown and filling is bubbly.
Cool on a wire rack.
Store in the refrigerator when completely cooled.