



Mixed Berry Pie

No extra spices in this one, just whatever berries are fresh and available. Bake it into your favorite pie crust

2 ½- 3 pints of fresh berries (about 5-6 cups), any combination of raspberry, blackberry, blueberry, mulberry

1 ½ cups sugar (don't need quite as much for mulberry/blueberry)

1/3 cup butter, chopped into small pieces

¼ cup flour

Wash berries, don't worry about removing stems on mulberries- they disappear into the pie. Mix berries, sugar, butter, and flour all together.

Fills one 9 inch pie crust. Puncture top for steam to escape if it is a solid top and bake at 350 for about an hour. Serve with whipped cream or a scoop of vanilla ice cream.