

FRESH BLACKBERRY CRUMB PIE

4 cups fresh blackberries
1 deep-dish pie shell
1-1/3 cup white flour
1 cup white sugar
1/2 tsp. ground cinnamon
1 Tbsp. lemon juice, fresh squeezed
1/2 cup brown sugar
1/2 cup butter

Preheat oven to 375 degrees F. Combine 1/3 cup of flour, cinnamon, white sugar, and berries; mix well. Place berry mixture in pie shell; sprinkle with lemon juice.

Meanwhile, combine 1 cup flour and brown sugar, then using a fork, cut in butter until mixture is crumbly. Spread crumbs over fruit mixture. Bake 30 minutes then cover with foil and bake an additional 15 minutes.

Source: Ervin & Debbie Lineberger, Kildeer Farm, Kings Mountain, NC .

For more recipes, visit www.raspberrylblackberry.com.



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