



Tuckahoe Blackberry Pie

Dawn Coppock 2012

Bake at 400 degrees for an hour, until pie is bubbly, including the middle. A metal pie pan will decrease of chance of a soggy bottom.

Filling

5-6 cups fresh or frozen, wild blackberries

1 $\frac{3}{4}$ cups sugar

$\frac{1}{3}$ cup minute tapioca (more if berries have been frozen or there has been lots of rain)

$\frac{1}{2}$ t salt

$\frac{1}{2}$ t finely grated orange zest

Stir together and let sit at least 15 min. before filling a cold pie shell.

Lattice crust works well for a top. Dot filling with a T butter before adding the top. Brush top with egg glaze and sprinkle with sugar before baking.

Cover outside edge of crust with foil or an edge guard, if it seems to brown too quickly. Boil over likely. A foil coaster will decrease the mess. Pie sets as it cools.

Basic Crust

2 $\frac{1}{2}$ cups white, pastry flour

1 t salt

1 t sugar

$\frac{1}{2}$ t baking powder

2 sticks butter or $\frac{1}{4}$ pound lard and 1 stick butter (Mix lard in first)

$\frac{1}{2}$ cup or less ice water with a squirt of lemon juice

Serve warm or reheated with vanilla ice cream and black coffee.