

Apple Blackberry Pie

Ingredients:

2 Prepared pie crusts

1 egg beaten with splash of water

Filling

1/2 cup sugar

2 tablespoons cornstarch

1/2 teaspoon cinnamon

Pinch nutmeg

4 cups chopped apples

2 cups blackberries

1. Preheat oven to 375 degrees and make pie crusts, prepare 9-inch pie pan.

2. In a large bowl combine sugar, cornstarch, cinnamon, and nutmeg

3. stir fruit into dry ingredients and toss until coated then place in prepared pie crust.

4. Roll the second crust on top and pinch the edges together.

5. Brush beaten egg over top crust, cut slits into the crust and sprinkle with sugar.

6. Place in the oven for 50 minutes with a foil covered cookie sheet under the pie pan.

