



Berry Pies

Preheat oven -375

Ingredients

4 cups of berries (we used sliced strawberries and blueberries in the video).

2/3 Cup sugar

1/4 Cup cornstarch

1/4 teaspoon cinnamon

1 Tablespoon lemon

2 frozen store bought uncooked pie shells (defrosted)

1 pack of refrigerated premade pie crust dough

1/2 stick of butter

1 egg

1/4 Cup water

Tin Foil

Star cookie cutters -1small and 1 very small

1/4 Cup of flour for table top so your top crust doesn't stick to your table when cutting your strips.

Directions

In a small bowl mix 2/3 Cup sugar and 1/4 Cup cornstarch, stir

Add 1T of mixture to the bottom of each pie crust to avoid becoming soggy.

Add 4 cups (1 quart) of berries-try to get the berry size about the same size if using different types of berries so your pie will cook evenly.

Add 1/4 teaspoon cinnamon to berry mixture.

Gently combine and set aside for at least 30 minutes to allow juices to break down.

Lightly stir every 5-10 minutes add 1 Tablespoon lemon juice-mix well and pour into pie shells.

See video to decorate your pies.

Whisk 1 egg and 1/4 Cup water and crush over top crust of pie dough

Line your cookie sheets with tin foil.

Place each pie on cookie sheet in middle of the pan and fold the foil over the pies.

Bake 20 minutes

Very carefully remove pies and fold down the foil and return pies to oven.

Cook 20-30 minutes longer

Keep an eye on your pies the last 10 minutes.

Pies should be golden brown with the center bubbly and thick.

Let cool before serving so the juices don't run out.

Serve with vanilla ice cream for an extra treat.