Blackberry Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

Crust:
2-2/3 cups all purpose flour
1 tsp salt
1 cup shortening
7-8 tablespoons ice water

Filling:
4 cups black berries
1-1/2 cups sugar
1/3 cup flour
1/2 teaspoon cinnamon

Instructions

Mix flour, salt, and shortening with a pastry cutter. Add water until dough achieves correct consistency. Divide and wrap in plastic and refrigerate for 20-30 minutes. Roll out into pie crusts. Line pie plate with one.

Mix remaining ingredients in a bowl and pour into pie plate. Cover with remaining crust, crimp edges, and cut vent holes with a knife. Dot top with butter and sprinkle with sugar.

Bake at 425 degrees for 40-45 minutes until crust is brown and some filling bubbles through vents. Cover the edges with foil if necessary to prevent over browning.