



# Freeform Summer Berry Pie

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 basic pie crust, rolled out

- 1 1/2 C. strawberries
- 1 1/2 C. blackberries
- 1 1/2 C. raspberries
  
- 1 C. blueberries
- 1 medium lemon
- 5 T. sugar
- 1/2 C. cornstarch
- 1/2 t. ground cinnamon
- 1/4 t. ground ginger
- 3-4 drops of almond extract
  
- dash of salt

*Please note that these measurements are approximations. I made this pie up on the fly with what I had available, but this is as accurate as I can make it.*

## Instructions

1. Wash your fruit, pick it over for stems, slice and hull the strawberries (try to use as much fresh fruit as possible). Place all of the fruit in a large bowl.
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2. Zest the lemon, cut in half, squeeze one half worth of lemon juice onto the fruit, add lemon zest. Sprinkle 3 T. of sugar into the bowl, add almond extract, and gently stir together. Let set for about 10 minutes (a good time to get your pie crust ready if you haven't already done so).
  3. In another bowl, mix together the remaining sugar, cornstarch, spices and salt. Add to fruit and mix in just before you are ready to put the filling in the pie shell.
  4. Have your raw pie dough in a pie pan, but leave about 1 inch of extra hanging over the side. Pour in the fruit mixture and fold the excess dough over the top, pleating when necessary. Sprinkle with some extra sugar.
  5. Bake at 375° F for approximately 50 minutes, or until the juices are thick and bubbly. Let cool before serving.