



## Fresh Fruit Pie

Can use any fruit you want, I use this recipe for cherry, aprium, apricot, peach, blueberry, blackberry and a combination of fruits, like peach, blueberry pie.

### INGREDIENTS:

Enough fruit to fill your pie tin

3/4 cup of sugar

2 TBS Lemon juice

4 TBS cornstarch

Pie crust of your choice,- make one or buy one

### DIRECTIONS:

- Put fruit in a pan, add sugar, cornstarch, and lemon juice. Heat until just comes to a boil and thickens up.
- Cool the filling before filling pie crust.
- Brush some milk on top of the pie crust, or use an egg wash to help the crust brown. You can also use a sparkling sugar on top of the crust, to add shine, sparkle and crunch. King Authur's makes it or get it at Sur La Tab.
- Fill crust and bake at 425 on a hot, preheated cookie sheet for about 20 minutes, then turn down to 350 and cook an addition 30-40 minutes until desired brown on the top of the pie.

Variations if desired:

- Add peach snapps or a liqueur to your pie filling
- Add a little brown sugar to pie filling
- Add some butter to the pie filling before baking.

Submitted by Lori Kilmer

