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# **Jumble Berry Pie**

#### **Verrill Farm Pie Crust**

#### **INGREDIENTS:**

- Dough for 3 9" pie shells
- 2 1/4 cups flour
- 1/4 cup sugar
- 1/2 tsp salt
- 8 oz cold butter, cut up
- 1/4 cup cold water

#### PROCESS:

Process flour, sugar, salt and butter until butter is the size of coarse crumbs. Add water and pulse until dough begins to come together.

Form into a log. Will make 3 shells. If not using all of the crust, it may be wrapped and kept in freezer for several months.

## **Crumb Topping**

## **INGREDIENTS:**

- 2 c. flour
- 1/2 c. granulated sugar
- 1/2 c. brown sugar
- 8 oz cold butter, cut up

### PROCESS:

Process all ingredients until coarse crumbs form. Do not over process.

Measure about  $2\ c.$  of this topping on top of a  $9\ -\ 10"$  pie. Extra can be refrigerated for future use.

## Filling for One Jumble Berry Pie

- 3 cups blueberries
- 2 cups sliced strawberries
- 1 cup raspberries
- 1/2 cup sugar
- 2 TBS corn starch
- 1/8 tsp lemon zest