

## Jumble Berry Pie

## Verrill Farm Pie Crust

## INGREDIENTS:

- Dough for 3-9" pie shells
- $21 / 4$ 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
- $1 / 2 \mathrm{c}$. 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

