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Plum-Strawberry 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 Plum-Strawberry Pie

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- 4 1/2 cups plums
- 1 1/2 cups sliced strawberries
- 1/2 cup sugar
- 2 - 3 TBS corn starch - depending on how juicy the fruit is