

BLACKBERRY-BLUEBERRY PIE



INGREDIENTS

- 2 cups fresh blackberries
- 2 ½ cups fresh blueberries
- ½ cup granulated brown sugar
- 3 tablespoons cornstarch
- ½ lemon, juiced
- 2 tablespoons orange marmalade
- Fresh pie dough, for top and bottom crusts

DIRECTIONS

1. Preheat oven to 400 F.
2. In a glass mixing bowl, combine all ingredients and let sit for 20 minutes.
3. On a lightly floured surface, roll out the dough for the bottom and top of the pie.
4. Using fingers, place dough in a chilled pie pan.
5. Spoon in the berry filling, then cover with the other piece of pastry.
6. Fold the edges of pastries together, and crimp with a fork.
7. Using a shot glass or small cookie cutter, cut 5-6 holes in the top pastry as decorative vents.
8. Bake for 45-55 minutes, or until crust is golden brown.
9. Let cool 1 hour before serving.



Pair With

**2017
Envie**

Rodrigue Molyneaux
Estate Vineyard & Winery
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Livermore, CA 94550
www.rmwinery.com

Bon Appetit!