

# Blackberry Pie

RECIPE LIGHTLY ADAPTED FROM [myeverdayordinarylife](#)



## Ingredients

### For the crust:

1/2 c cold water  
1 egg  
1 T vinegar  
1 t salt  
1 1/2 c shortening  
3-4 c all-purpose flour

### For the filling:

6 c SWP blackberries  
(defrosted and drained)  
3/4 c sugar  
6 T cornstarch  
1 T lemon juice  
1 T lemon zest  
1/2 t cinnamon  
1 t vanilla extract

## Directions

1. In a bowl, gently stir together the blackberries, sugar, cornstarch, lemon juice, lemon zest, cinnamon, and vanilla. Let rest for 30 minutes.
2. Meanwhile make your pie crust. With a fork, whisk together the water, egg, vinegar, and salt in a mixing bowl. Add the shortening and 3 cups of flour. Mix well with a fork or pastry cutter and then finish working the dough with your hands until it forms a good ball. Add the 4<sup>th</sup> cup of flour as needed (you will likely only use half). This mixture will have enough left over for another single crust. If not using right away, you can wrap it in plastic wrap and freeze for a later use. Cut ball of dough in half and roll out for bottom crust. Then roll out the second one to use after the filling has been poured in.
3. Spoon berry mixture into crust. Dot with a couple small pieces of butter. Place top crust on and crimp. Baste the top crust with milk and sprinkle 1-2 teaspoons of sugar over it.
4. Bake in a preheated 425-degree oven for 15 minutes. Reduce heat to 375 and keep baking for another 30 minutes or until crust is lightly browned and the filling is bubbly.

\*\*Of course, you can use a premade frozen pie crust if you would like. But if you are up for making it yourself, this is the easiest crust I have ever made. Highly recommend giving it a try!