

Double Berry Pie

Crust (for 2-crust pie):

2 cups pastry or whole wheat flour (do not use bread flour for pie crust)

1 teaspoon salt

2/3 cup room temperature butter

Several teaspoons water

Mix together flour and salt in a medium-sized bowl. Cut in butter with pastry cutter or two butter knives until mixture looks like coarse crumbs. Add water about one teaspoon at a time and stir with fork until dough forms a ball. Divide dough in half for 2-crust pie. Sprinkle some flour on counter and roll out the dough until it is about 1 inch larger than an upside-down pie pan. Carefully fold dough into quarters, place in pie pan and unfold.

Filling (for 9" pie):

2 cups fresh strawberries (sliced if berries are large or slightly crushed)

2 cups fresh black raspberries

¼ cup granulated tapioca

½ cup honey

½ teaspoon cinnamon

2 teaspoons lemon juice (optional; to keep fruit from browning)

Mix all ingredients together in a large bowl and let set for a few minutes. Meanwhile, preheat the oven to 400°F and make the crust. Place lower crust in pie pan, stir filling again and pour it into the crust. Roll out the second crust slightly smaller than the first and place on top in the same way. Remove extra dough and seal edges with fingers or a fork. Use a sharp knife to cut slits or a decorative pattern in the top crust. Bake at 400°F for 30-45 minutes or until crust is lightly browned and filling is bubbly.