

Summer Fruit Pies

For a two crust 9" pie, use the following:

2 cups flour
1/2 teaspoon salt
1/3 cup butter
1/3 cup Crisco
4-5 Tablespoons cold water

Place the flour and salt in food processor.

Add cubed cold butter and Crisco.

Pause until you have fine crumbs. Add 4 Tablespoons cold water, add more if necessary. Dough should be firm not sticky.

Divide dough in two and flatten into disks. Wrap in plastic wrap or wax paper and refrigerate for 30 minutes.

Roll dough on floured board. For the bottom crust roll a 12" circle, use rolling pie to lift into pie plate. Add filling and place on top crust. Trim crust and crimp edges and add stem vents

Preheat oven to 400 degrees. Place pie on a lined cookie sheet and place in on center rack. Bake 20 to 25 minutes until the top crust is golden brown. Reduce oven to 350 degrees and continue to bake until juices bubble and crust is golden brown.

If you would like a little thicker crust increase the flour to 2 1/2 cups, and the butter and shortening to 1/2 C, and the water to 5T +. I use the same amount of salt.

Pie Fillings:

Blueberry:

- 6 cups fruit - rinsed and picked over
- 3/4 - 1 cup of sugar
- 3-4 Tablespoons of Tapioca
- 2 teaspoons lemon juice

Sour Cherry:

- 6 cups fruit - stemmed and pitted
- 3/4 - 1 cup of sugar
- 3-4 Tablespoons of Tapioca

Peach:

- 6 cups fruit - peeled, pitted, and sliced
- 1/4 - 1/2 cup of sugar
- 3-4 Tablespoons of Tapioca
- 1/4 teaspoon nutmeg(optional)

Other Flavoring Choices:

- 1 teaspoon grated lemon zest
- 1/4 teaspoon ground allspice
- Pinch grated nutmeg

- 2 teaspoons lemon juice
- 1 teaspoon grated lemon zest
- 1/8 teaspoon allspice
- 1/8 teaspoon ground cinnamon
- 1/8 teaspoon almond extract
- 1 Tablespoon brandy

- 2 teaspoons lemon juice
- 1 teaspoon grated lemon zest
- 1/4 teaspoon allspice
- 1/4 teaspoon salt
- 1 Tablespoon crystallized ginger

You may add other/ or additional flavorings depending on your taste See possible choices on right).

Combine ingredients into bowl and allow to sit for 15 minutes before placing in pie shell.