

## FAVORITE, FLEXIBLE FRESH BERRY PIE

Prebake a single-crust pie shell (any kind, but graham cracker is especially good).

### **Filling:**

Cook over low heat, stirring, until thickened:

- 1 cup water
- ½-¾ cups sugar, depending on tartness of berries. (Or half that much honey, or alternative sweetener to taste. Use a bit less water with a liquid sweetener.)
- 2 ½ tablespoons cornstarch, potato starch, or quick-cooking tapioca
- ¼ teaspoon salt

Stir in:

- 1 cup berries, whirred in the blender.

Place 3 cups of whole berries in the prebaked pie shell, pour the thickened syrup over them, and stir and poke the berries around very gently until they're all well coated. Refrigerate until firm (could take as long as 4 hours – stick it in the freezer if you're in a hurry). Serve garnished with your choice of creamy topping.

### **Recommended fruits:**

- For a single-fruit pie, use STRAWBERRIES or RED OR BLACK RASPBERRIES. Using black raspberries for the syrup and red raspberries for the rest makes a pie that's as pretty as it is tasty.
- Using BLACK CURRANTS for the syrup and BLACK RASPBERRIES for the rest makes a wonderful flavor combination.
- Later in the summer, a combination of diced fresh peaches and frozen berries (for the syrup) would be good, too.
- The only rule of thumb is to use a soft fruit for the 3-cup batch (the relatively tough skins of gooseberries and currants don't work well here) and 1 cup of a colorful fruit for the syrup.