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Apple Blackberry Pie

Ingredients:

Double crust
2 cups blackberries
2 cups sliced apples
1 cup sugar
4 tsp tapioca
1/2 tsp ground cinnamon
2 tbsp butter

Directions

Start by preheating your oven to 375°F and peeling, coring, and slicing your apples. In a bowl mix together your sugar, tapioca, and cinnamon. Mix together well and in a separate bowl combine your blackberries and apple slices. Gradually add your dry mixture into your fruit mixture as you toss it. Grab your pie crust and empty your filling into it. Dot the top with butter, moisten the edges, and carefully place your top crust over your filling. Pinch the edges together, vent, brush the top with milk, and sprinkle with sugar. Bake for 50 minutes to an hour, turning it 180 degrees halfway through. Allow to cool and serve it up.