

KIDS INC.

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BLACKBERRY SOUR CREAM PIE

Filling:

4 Cups Blackberries. Set aside (use slotted spoon/reserve the juices)
1 Cup Sugar
6 Tbsp Cornstarch
1 Cup Blackberry Juice

Bring sugar, cornstarch and blackberry juice to rolling boil until thickened (w/o blackberries). Let cool slightly. Combine thickened juice with blackberries. Fill two 9" baked pastry shells using slotted spoon. Do not overfill.

Sour Cream Topping:

1 Cup Sour Cream
1 Cup Sugar
2 Tbsp Flour
Scant teaspoon Salt

Combine All ingredients. Pour over Blackberry mixture.

French Topping:

1 Cup Flour
1 Cup Sugar
1 Cup Cold Hard Butter (Not Margarine)

Using a pastry blender or food processor, combine sugar and flour. Add chunks of butter and blend until mixture is completely combined about 3 minutes. Stop before mixture emulsifies. Add crumbed Topping over blackberry/sour cream pie.

Bake at 375 degrees for 25 minutes. Add more topping if necessary. Bake for an additional 25 minutes or until topping is golden. Watch crust for over browning.