

Blackberry Peach Pie

8 Slices

Ingredients:

3 cups blackberries



3 cups peaches



3 tablespoons cornstarch

¾ cup white sugar

1 double crust ready-to-use pie crust

2 tablespoons butter, melted

1 tablespoon ground cinnamon

½ teaspoon ground nutmeg

Directions:

1. Set frozen peaches & blackberries out to thaw for about 2hrs (if used fresh fruit disregard this step)
2. Preheat oven to 450 degrees F (230 degrees C)
3. Press one of the pie crusts into the bottom of a 9-inch pie pan. Pour the blackberry mixture into the pie crust. Cover with the remaining pie crust. Crimp the edges of the two crusts together to seal. Cut slits in the top of the pie to vent. Brush the top with the melted butter. Sprinkle the cinnamon and nutmeg over the top.
4. Bake in preheated oven for 15 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C) and continue to cook until top crust is golden brown, 35 to 40 minutes.

Per Serving 363 calories, 18.2g fat, 255mg sodium, 48g carbs, 4.9g fiber, 3.6g protein, 4% DV (daily value) for vitamin A, 19% DV for vitamin C, 4% DV for calcium and 17% DV for iron.

TREASURE BOX ITEMS=



Recipe from: allrecipes.com