

## Apple Blackberry Pie



Fresh blackberries and apples are spiced with cinnamon and nutmeg in this winning pie recipe from the Indiana State Fair Pie Contest in 2010.

prep time 20 min  
total time 4 hr 30 min  
ingredients 7  
servings 8

### Ingredients

1 box Pillsbury® refrigerated pie crusts, softened as directed on box  
4 cups sliced peeled tart apples (about 6 medium)  
2 cups fresh blackberries  
1/2 cup packed brown sugar  
4 1/2 teaspoons cornstarch  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg

- 1 Heat oven to 375°F. Make pie crusts as directed on box for Two-Crust Pie, using 9-inch glass pie plate.
- 2 In large bowl, combine apples and blackberries. In small bowl, combine brown sugar, cornstarch, cinnamon and nutmeg. Stir into fruit; toss to coat. Spoon into crust-lined pie plate.
- 3 Top with second crust and flute; cut slits in pastry. Cover crust edge with strips of foil to prevent excessive browning.
- 4 Place pie on middle oven rack; place sheet of foil on rack below pie in case of spillover. Bake 50 minutes. Remove foil; bake an additional 15 to 20 minutes or until golden brown. Cool at least 3 hours before serving.