**BLACKBERRY PIE**

Pastry for 2-crust pie

2 bags (16 oz. ea.) frozen blackberries, thawed

1 Tbsp. lemon juice

1 c. sugar

1/4 c. flour

1/8 tsp. salt

1 Tbsp. butter

1. Preheat oven to 375°.
2. Lightly flour the countertop and roll out one dough ball 2 inches larger than inverted pie pan.
3. Fold pastry into quarters; unfold and ease into pie plate.
4. Roll out the other dough ball. Cut decorative slits so steam can escape during cooking. Set aside to use as top crust.
5. Pour thawed berries and lemon juice in a large mixing bowl and toss gently.
6. In a separate bowl, combine sugar, flour and salt.
7. Add sugar mixture to berries and gently toss to coat well.
8. Turn berry mixture into unbaked pie crust.
9. Dot with butter.
10. Fold top crust into quarters; place over filling and unfold.
11. Trim overhanging edge of pastry 1 inch from rim of pan.
12. Fold and roll top edge under lower edge, pressing on rim to seal; flute edges.
13. Cover edge with 2 to 3 inch strips of aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking.
14. Bake for 45 to 50 minutes or until golden brown.
15. Makes 1 pie.