

Ingredients:

## *triple berry pie*

{for the crust}

- 4 cups flour
- 2 cups crisco
- 2 tsp salt
- 2 Tbsp sugar
- 10 Tbsp water (chilled)

{for the filling}

- 5-6 cups fresh mixed berries
- 1/2 cup sugar (heaping)
- 1/4 cup tapioca starch (I used minute tapioca)
- 1 Tbsp ground cinnamon

{for the topping}

- 1/2 cup butter
- 1/2 cup sugar
- 1 cup flour

Instructions:

{crust}

- Place flour, crisco, salt and sugar in a large mixing bowl. Mix together.
- Add the water.
- Mix together with a pastry knife.
- Cut dough in half and roll out (makes 2 crusts).
- Place dough in a pie dish and let it chill in the fridge.

{filling}

- Wash berries under cold water.
- Place berries, sugar, tapioca and cinnamon in a large mixing bowl.
- Gently toss together with your hands.
- Set aside.

{topping}

- Place flour, sugar and softened butter into a large mixing bowl.
- Mix together with a pastry knife until it starts to crumble.
- Set aside.

{assembling the pie}

- Remove crust from fridge and brush one egg white over the crust (this will help your pie crust not get soggy).
- Place the filling into pie.
- Sprinkle topping over the filling, covering it completely.

{baking the pie}

- Place in the oven at 375 degrees for 20-30 minutes or until your crust and topping are lightly brown.
- Serve the pie at room temperature.

