

## MORTON & BASSETT SPICES®

# Triple Berry Pie



- 2 cups raspberries
- 2 cups blackberries
- 2 cups blueberries
- 1 lemon
- 1 teaspoon Morton & Bassett Pure Vanilla Extract
- 1 teaspoon Morton & Bassett Ground Cinnamon
- 1 cup flour, split in half for filling and topping
- ½ cup sugar
- 1 tablespoon cornstarch
- 1 cup oats
- ¾ cups packed brown sugar
- 8 tablespoons butter, cold and cubed
- 1 package frozen or homemade pie crust

Preheat the oven to 400°F. In a medium mixing bowl, combine the raspberries, blackberries, and blueberries. Add sugar, flour, corn starch, 2 tablespoons lemon juice, 1 tablespoon lemon zest, and Morton & Bassett Pure Vanilla Extract. Mix, till berries are well coated and set aside. Make the crumble topping by combining oats, cold butter, brown sugar, flour, and Morton & Bassett Ground Cinnamon. Using a fork or pastry cutter, combine butter into the mixture. Hands also work. In a pie dish, gently drape pie crust. Pour the berry filling over the pie crust and top with the crumble topping. Bake for 30-40 minutes, until the crust is golden brown. Let cool, garnish with whipped cream and berries.

Servings: 8 | Time: 1 hour



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