

**Dessert**

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# Easy Berry Pie

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**Servings: 8**

**Preparation Time: 15 minutes**

**Start to Finish Time: 3 hours 55 minutes**

**Chill: 3 hours 30 minutes**

*This pie can be refrigerated and used within two days.*

**2 cups graham cracker crumbs**

**1 stick (1/2 cup) butter, melted**

**4 1/2 cups fresh berries, washed, hulled if necessary, and drained**

**3/4 cup sugar**

**1/4 cup cornstarch**

**1/2 cup water**

**2 tablespoons lime juice (or more as needed)**

Preheat the oven to 350 degrees.

In a 9-inch pie pan, combine the graham cracker crumbs and melted butter. Press into the bottom and sides of the pan.

Bake for 10 minutes.

In a food processor or using a fork, mash two cups of the berries.

In a saucepan, mix the sugar, cornstarch and water. Whisk until smooth. Stir in the mashed fruit.

Cook over medium-low heat until the mixture is thick, about 7 to 10 minutes.

Add the lime juice. Taste and add extra juice and sugar as needed.

Stir in the remaining berries. Refrigerate for 30 minutes or until partially thickened. Spoon into the crust.

Chill for at least 3 hours to set.

Serve with ice cream or sweetened whipped cream, if desired.

Store the pie, tightly covered, in the refrigerator.

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Per Serving (excluding unknown items): 279 Calories; 14g Fat (43.1% calories from fat); 2g Protein; 39g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 245mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates.