

# Apple Blackberry Pie

Elizabeth Stevenson

The Church of St. Michael and St. George - St. Louis, MO - 1980

*2/3 cup unbleached flour  
1/3 cup firmly packed light  
brown sugar  
1/4 cup chopped toasted  
pecans  
5 tablespoons + 2  
teaspoons cold unsalted  
butter, cut into pieces  
3/4 cup sugar  
2 tablespoons cornstarch or  
tapioca  
1 teaspoon cinnamon  
2 1/4 pounds (5 medium)  
Granny Smith apples,  
peeled, cored and sliced  
1 tablespoon + 1 teaspoon  
lemon juice  
3/4 cup fresh blackberries  
1 unbaked nine-inch pie  
shell*

Preheat the oven to 375 degrees.

For the topping: In a food processor, blend the flour, 1/3 cup light brown sugar and pecans. Cut in the butter until the mixture resembles coarse meal. Set aside.

For the filling: In a bowl, mix the 3/4 cup of sugar, cornstarch and cinnamon. Add the apples and lemon juice. Toss. Mix in the berries.

Mound the fruit mixture in the pie shell. Sprinkle with the topping.

Bake until the filling bubbles and the topping is golden brown, about 50 minutes.

Cool slightly in the pan on the rack. Serve warm.

---

Per Serving (excluding unknown items): 5389 Calories; 460g Fat (74.6% calories from fat); 15g Protein; 337g Carbohydrate; 8g Dietary Fiber; 1241mg Cholesterol; 101mg Sodium. Exchanges: 4 Grain(Starch); 4 Fruit; 92 Fat; 15 Other Carbohydrates.