

Triple Berry Pie with Cardamom and Lattice Crust

SOURCE: Cooking.com (Margaret Cederberg)

Cooking.com Tip: You'll be using one of the Pie Crust Disks in this recipe to make your lattice top. Cutting the strips is easy using a simple tool such as a fluted pastry wheel, which has a crinkled edge that lends a decorative look to pastries. Once your strips are cut, you simply weave them across the top of your pie filling.

INGREDIENTS:

For Filling:

1 C + 1 tablespoon sugar	2 1/2 TBS cornstarch
1/4 tsp (generous) ground cardamom	1 1/2 C fresh raspberries (about 8 oz)
1 1/2 C fresh blueberries (about 8 oz)	1 C fresh blackberries (about 5.5 oz)
1/4 C seedless raspberry jam	1 tsp grated lemon peel
2 Tender Pie Crust Disks (see recipe)	Whipping Cream (for glaze)
Vanilla ice cream or Sweetened whipped cream (optional)	

DIRECTIONS:

FOR FILLING: Whisk 1 C sugar, cornstarch + cardamom in large bowl to blend well - add all berries, jam + lemon peel - toss gently to coat with sugar mixture. Let stand till berries begin to juice (about 20 minutes).

TO ASSEMBLE: Line baking sheet with foil - place in bottom of oven (to catch any spills). Position rack in center of oven - preheat to 375 F. Roll out 1 piecrust disk on generously floured surface to 12 1/2" round. Transfer to 9"-diameter glass pie dish. Spoon filling into crust. Roll out second piecrust disk to 12" round - cut into 13 1/2-3/4" wide strips. Arrange 7 dough strips across filling, spacing evenly apart. Place 6 more dough strips diagonally across first 7 strips forming lattice. Trim strips even with overhang on bottom crust. Tuck ends of dough strips + overhang under; press to seal. Crimp edges decoratively, forming 1/2-3/4"-high standing rim above sides of pie dish. Brush lattice strips (not crust edges) lightly with cream. Sprinkle strips with remaining 1 TBS sugar.

Bake pie 30 minutes. Cover crust edges with foil collar to protect from over-browning. Continue to bake pie till filling bubbles thickly in center (about 50 minutes longer). Transfer pie to rack. Cool completely. (Can be prepared 8 hours ahead. Let stand at room temperature)

TO SERVE: Cut pie into wedges. Serve with ice cream or sweetened whipped cream.

Serves: 8

Nutrition Facts: Calories: 946 **Fat:** 50g **Carbohydrates:** 118g **Cholesterol:** 62mg **Sodium:** 590mg **Protein:** 9g **Fiber:** 6g **%Cal. from Fat:** 48% **%Cal. from Carbs:** 50%