

Pie Filling

FILLING

1 ¼ cups water
1 cup sugar
1 tbsp lemon juice

Bring these ingredients to a boil in a large sauce pan.

Add 5 cups of washed saskatoon berries. Cook on medium heat for aprox 15 mins.

Mix 2 Tbsp cornstarch and 3 tbsp water, add to the berry mixture to thicken.

Pour into your favorite piecrust. At this point you can either add a top pastry crust or a crumble topping, & bake.

This recipe will make filling for 2 8" pies or one larger pie

CRUMB TOPPING

3 Tbsp butter cut into little pieces
½ cup flour or ¼ cup flour & ¼ almond meal
¼ cup brown sugar
Work cold butter into dry mixture to form crumbs, then spread on top of pie.

Bake at 375° for 10 minutes then reduce to 350° for aprox. 1/2 hour. Watch closely.