

Foodnity Recipes

# Easy Triple Berry Pie

Quick, buttery triple berry pie using frozen berries for a sweet, seasonal treat.

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| **15 min**<br>Prep time | **35 min**<br>Cook time | **50 min**<br>Total time |
| **6**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Crust

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 tsp salt
- [ ] 1 tbsp sugar
- [ ] 1 cup unsalted butter, cold and cubed
- [ ] 6-8 tbsp ice water

### Filling

- [ ] 4 cups frozen mixed berries (strawberries, blueberries, raspberries)
- [ ] 1/2 cup granulated sugar
- [ ] 2 tbsp brown sugar
- [ ] 1 tbsp cornstarch
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp vanilla extract
- [ ] 1 egg, beaten (for egg wash)
- [ ] 1 tbsp coarse sugar (optional, for topping)

## Instructions

1. In a large bowl combine flour, salt, and sugar. Add the cold butter cubes and, using a pastry cutter, blend until the mixture resembles coarse crumbs.
2. Gradually sprinkle ice water, stirring gently, until the dough just holds together. Divide into two disks, wrap in plastic, and chill for 30 minutes.
3. While the dough rests, toss the frozen berries with granulated sugar, brown sugar, cornstarch, lemon juice, and vanilla. Let sit for 10 minutes to macerate.
4. Preheat oven to 375°F (190°C). Roll out one dough disk on lightly floured surface, fit into a 9-inch pie pan, and trim edges.
5. Pour the berry filling into the crust, spreading evenly. Roll the second dough disk, place over the filling, and crimp edges. Cut slits on top for steam.
6. Brush the top crust with beaten egg, sprinkle coarse sugar if desired, and bake for 35-40 minutes until golden and bubbling.
7. Cool the pie on a wire rack for 15 minutes. Serve warm, perhaps with a dollop of whipped cream.

## Nutrition per serving

| 320 kcal | 3 g | 42 g | 14 g |
| --- | --- | --- | --- |
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the crust browns too quickly, loosely cover the edges with foil.
- For extra shine, brush the crust with melted butter instead of egg wash.
- A pinch of ground cinnamon in the filling adds a cozy warmth.