

Fresh Fruit Pie

- 5 pints cleaned and sliced fresh fruit (berries, peaches, etc.)
- 1 cup sugar
- 3 1/2 tablespoons cornstarch
- 1/2 cup water
- 1 pie shell

Mash 1 pint fresh fruit. Mix sugar and cornstarch in a saucepan. Stir in water and mashed fruit. Cook over medium, stirring constantly, until mixture comes to boil, and continues to boil for 2 minutes. Remove from heat and cool. Fold mixture over prepared fresh fruit and pour into prepared pie shell.

Cookie Tart Crust:

- 1 cup flour
- 1/2 cup butter
- 1/4 cup sugar

Blend until mixture looks like peas. On wax paper roll and then chill 20 minutes. Ease into pie pan, trim edges, chill 20 minutes. Bake 400* for 20 minutes (until golden).

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