

## FIVE BERRY PIE

### INGREDIENTS

for the crust

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the filling

4 cups mixed berries, fresh or frozen (blue-, rasp-, straw-, cran- and blackberry)

2 tablespoons cornstarch

1 tablespoon finely grated fresh lemon zest

1 tablespoon fresh lemon juice

1/4 teaspoon ground cinnamon

1/4 teaspoon salt

1/2 cup sugar

### DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball, then flatten into disk. Wrap in plastic; chill 2 hours.

Position rack in lowest third of oven and preheat to 400F. Mix together sugar, corn starch, lemon juice and lemon zest in a medium bowl. Add mixed berries and toss to blend.

Roll out dough disk on floured surface to 12-inch round or a 5 x 13 inch rectangle. Transfer to 9-inch-diameter glass pie dish or a 4 x 12 inch tart pan. Fold edge under, forming high-standing rim; crimp. Add filling. Roll out second dough disk on floured surface. Cut strips and weave lattice over top of pie filling. Place in oven and bake pie 20 minutes. Reduce oven temperature to 375F. Continue baking until juices bubble thickly and crust is deep golden, covering edges with foil if browning too quickly, about 1 hour.

Let pie cool 1 hour before cutting.