

SASKATOON PIE

A recipe from Genius Kitchen

INGREDIENTS

4 cups Holtby's saskatoon berries
3/4 cup sugar, granulated
3 tablespoons flour
1/4 cup water
pastry for double-crust pie
2 tablespoons lemon juice

DIRECTIONS

In a saucepan, simmer saskatoon berries in water for 10 minutes.

Add lemon juice.

Stir in granulated sugar mixed with flour.

Pour into pastry lined pie plate.

Dot with butter.

Cover with top crust; seal and flute edges.

Make slits in the pie crust for air vents.

Bake in 425F oven for 15 minutes; reduce heat to 350F oven and bake 35-45 minutes longer or until golden brown.



We hope you make something delicious with these sasaktoons. They were grown by a pretty awesome SK farmer.