

Olallieberry Pie

INGREDIENTS

Pie Crust

- ½ c (1 stick) butter, softened
- 3 Tbsp sugar
- 1 cup flour
- Pinch of salt

Filling

- 2 cups water
- 2 cups sugar
- 6 Tbsp cornstarch
- 1 (3oz) package raspberry jello
- 1 (3oz) package blackberry jello
- 3 lbs Fresh Olallieberries

INSTRUCTIONS

Crust

Preheat oven to 375 degrees. Mix butter, sugar, salt and flour and press into a greased deep pie plate. Bake at 375 degrees for 10-15, until lightly browned.

Filling

Bring water, sugar, and cornstarch to a boil, stirring, until thick and clear. Remove from heat and add raspberry and blackberry jell-o mixes. Mix well and cool. Fold in Olallieberries. Pour into pie shell.

Store in refrigerator until set; serve vanilla ice cream.