

Too easy! The crust is almost cake-like, but with a nice crispy top. It browns perfectly and looks like something off a cooking show! Serve it with vanilla ice cream and it won't last long.

Blackberry Pie



For the dough

- 3 cups sifted all purpose flour
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 1 cup solid vegetable shortening
- 6 to 8 tablespoons ice water

For the filling

- 1 cup sugar
 - 3 tablespoons quick cooking tapioca
 - 1/4 teaspoon salt
 - 6 cups fresh blackberries, washed and picked over, and divided
1. To make the pie dough: In a medium bowl, combine the sugar, flour, and salt. Cut in the shortening using a pastry cutter or fork until a pea size coarse meal forms. Sprinkle with the ice water while mixing gently with a fork until the mixture forms dough. The dough should not be wet but should form a ball when pressed together. A little more water may be added if needed.

See more great recipes and ideas on our [Cookie & Bouquet Blog](#)

- [Recipes](#)
 - [Appetizers](#)
 - [Desserts](#)
 - [Drinks](#)
 - [Main Dishes](#)
 - [Beef](#)
 - [Chicken](#)
 - [Seafood](#)
 - [Vegetarian](#)
 - [Sides](#)



Pie crusts will turn out better if all the ingredients are cold and the dough is not overworked. The dough should also be refrigerated before it is rolled.

[Gourmet Cookie Bouquets](#) offers design cookies, cookie arrangements, cookie tins and bouquet delivery for birthday, get well, thank you and corporate gift occasions.

Cookie & Bouquet Ideas

- [Anniversary / Love](#)
- [Baby Bouquets](#)
- [Birthday Bouquets](#)
- [Congratulations Gifts](#)
- [Get Well Bouquets](#)
- [Housewarming Gifts](#)
- [Just Because](#)
- [Sympathy Bouquets](#)
- [Thank You Gifts](#)
- [Wedding Bouquets](#)
- [Cookie Party Favors](#)
- [Flower Cookies](#)
- [Bouquets & Baskets](#)
- [Big Fortune Cookies](#)
- [Fortune Cookies](#)
- [Sugar Free / Diabetic](#)
- [Cookie Tins & Boxes](#)
- [Corporate Gifts](#)
- [Chocolate Oreos](#)
- [Gifts for Men](#)
- [Gifts for Women](#)
- [Bouquets for Kids](#)
- [Gifts by Profession](#)

Edible Invites Cookie Invitations



These Edible Invites? are a great way to send a unique invitation to any Party or Special Event! Our extra-large (4.25" x 3.25" fresh-baked Sugar Cookies are enrobed in luscious Belgian White Chocolate and then your edible invitation is glazed to the front of the cookie. The "invitation" is expertly framed with nonpareils of your choice or edible candy confetti. Wrapped in a gusseted cellophane bag, heat sealed for freshness and quality, and tied with a wire-edged matching ribbon. Just e-mail our customer service department a specific layout or specify the words at checkout for us to put on the cookie (Maximum Words Allowed - 35). Your guests will love this original and sweet invitation!

Price: \$ 4.95

BUY NOW

2. Divide the dough in half. Form the dough into two flat discs. Cover with plastic wrap and refrigerate for at least 30 minutes, or until ready to use.
3. Preheat oven to 400 degrees F.
4. To make the filling: In a medium saucepan, combine the sugar, tapioca, and salt, stirring well to remove lumps. Add 3 cups of the berries and mix well. Cook over very low heat about 7 minutes, until sugar melts, stirring constantly. Increase the heat to medium and cook about 6 minutes, until mixture just starts to boil.
5. Remove from the heat, stir in the remaining berries, and let cool.
6. Place one ball of dough on a lightly floured work surface (you will need a surface at least 15 inches square). With a lightly floured rolling pin, roll from the center outward into a circle roughly 14 inches in diameter. Carefully fold the dough in half, then again to form a triangle. Place the dough in an ungreased 9 inch pie plate, positioning it so the point of the triangle is in the center of the pie plate. Gently unfold. Trim the edges to within 1 1/2 inches or so of the rim.
7. Pour the cooled berry mixture into the shell. Roll the remaining ball of dough in manner described above. Lay the rolled pastry over the filling, and trim the edges to within 1 1/2 inches or so of the rim. Roll the bottom and top edges of the dough inward, pressing lightly to seal: with

your thumb, Indent at regular intervals to form a single fluted edge. With the tip of a sharp knife, cut several vents in the center of the top.

8. Place a sheet pan on the shelf below the pie to catch any dripping juice. Bake 20 minutes, then reduce heat to 350 degrees F. and bake an additional 30 minutes, or until crust is golden brown and the juice comes through the top

crust. Cool the pie on a wire rack 2 to 4 hours, until it reaches room temperature or is just barely warm.