

Triple Berry Pie with Pre-Cooked Jammy Filling

Prep: Chill dough at least 2 hours; cool baked pie at least 5 hours (mostly hands-off) • Cook: About 70 minutes total (20 minutes at 425°F, then about 50 minutes at 375°F)

A golden, buttery double-crust pie brimming with blueberries, raspberries, and blackberries set into a jammy, sliceable filling. Pre-cooking the fruit ensures bright, concentrated berry flavor and a clean slice every time.

Ingredients

- blueberries
- raspberries
- blackberries
- granulated sugar
- ground cinnamon
- cornstarch
- lemon zest
- lemon juice
- vanilla extract
- 2 crusts pie dough (double crust)
- egg (beaten, for egg wash)
- coarse sugar (optional, for sprinkling)

Instructions

1. Make a double-crust pie dough and chill for at least 2 hours.
2. Preheat oven to 425°F (218°C). Place a baking sheet on the rack below the pie to catch drips.
3. In a saucepan, combine most of the blueberries, raspberries, and blackberries with granulated sugar and cinnamon. Cook over medium heat until berries release juices.
4. Spoon out a few tablespoons of hot juices into a bowl and whisk in cornstarch to form a smooth slurry.
5. Return the slurry to the saucepan and cook, stirring, until the mixture thickens to a jam-like consistency.
6. Remove from heat and stir in the remaining fresh berries, lemon zest, lemon juice, and vanilla. Let cool slightly.
7. Roll out the bottom crust, fit into a pie dish, and add the berry filling.
8. Add the top crust (lattice or design of choice). Crimp or flute edges to seal.
9. Brush top and edges with egg wash; optionally sprinkle with coarse sugar.
10. Bake at 425°F (218°C) for 20 minutes. Reduce to 375°F (190°C), shield the crust edges, and bake until the filling

bubbles across the surface and crust is golden, about 50 minutes more (internal temp around 200°F/93°C).

11. Cool completely at room temperature for at least 5 hours before slicing. Serve plain or with vanilla ice cream.

Tags: Pie, Berries, Summer, Dessert, Baking, Make Ahead

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