



Apple Berry Pie



By: Fran Perini

Ingredients

Crust

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{3}{4}$ cup quick cooking oats (old fashioned oats can also be used)
- 1 tsp. Pumpkin pie spice
- $\frac{3}{4}$ cup butter melted (margarine can also be used)

Filling

- $\frac{1}{2}$ cup granulated sugar
- 1 tsp Pumpkin pie spice
- 1 $\frac{1}{4}$ cups no sugar added apple juice (You can use 100% apple juice)
- 4 tbsp. Cornstarch
- 6 cups tart apples(approx. 6 med sized apples) peeled and sliced or diced, I used Granny Smith Apples
- $\frac{3}{4}$ cup dried berry blend
- 1 tsp. vanilla extract

Directions

Crust

1. Combine first five ingredients until well combined.
2. Set aside one cup of the mixture for the topping.
3. Press remaining mixture into an ungreased 9 inch pie plate and set aside while making the filling.

Filling

1. To make the filling combine first four ingredients (sugar, pumpkin pie spice, juice and cornstarch) in a saucepan and mix until cornstarch is dissolved.

2. Bring mixture to a boil stirring constantly, then reduce the heat and cook and stir until thickened, about one minute.
3. Remove from heat and add apples, berry blend and vanilla extract.
4. Pour into prepared crust and top with reserved crumb mixture.
5. Bake at 350 degrees for 50 to 55 minutes or until filling is bubbling and crust is nicely browned.
6. Allow to cool and serve plain or with whipped topping or ice cream and enjoy.