

ELDERBERRY PIE

Crust Ingredients:

1 1/4 Cups Flour
1/2 Cup Butter
1/4 Tsp Salt
2 to 4 Tbsp Water, Cold
1/2 Tsp Sugar (Optional)

Combine flour and salt. Add sugar at this point if you would like a sweeter crust. Add the butter and mix with hands until crumbly. The butter should be “crumbled” into pea-sized amounts. Add water and mix until it becomes a dough. Refrigerate the crust dough to keep the butter from melting while preparing the pie filling. Keeping the pea-sized amounts of butter from melting will help the final crust be flaky.

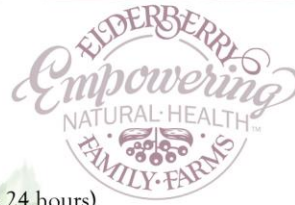
Add the water, sugar, and cornstarch to a saucepan and bring to a boil- stirring to dissolve the mixture. Then add the elderberries with any remaining water that the elderberries soaked in overnight and add the lemon juice. Continue to cook the mixture until the filling is heated through. Pull the filling off heat while you prep the crust in the tin or skillet.

Take one half of the crust dough and roll it out to line to bottom of the tin or skillet. Scoop the filling into the tin or skillet and then place the second half of the crust on top either with a lattice or a solid-top crust (prink or slit air vents in crust) and seal the edges. Place pie tin or skillet on a baking sheet in case any filling leaks out.

Bake at 400 for 20 minutes, then cover with foil for a remaining 15 minutes to keep the crust from burning. For a family-sized pie, bake at 425 for 30 minutes, then cover with foil for a remaining 20 minutes to keep the crust from burning. Allow the pie to cool before you enjoy!

Pie Filling Ingredients:

1/2 Cup Sugar
2/3 Tbsp Corn Starch
1 Tbsp Lemon Juice
4 Ounces Dried Elderberries
(soaked in 8 ounces of water for 24 hours)
1/4 Cup Water



Recipe by Stephanie Echols

Elderberry Pie- an easy and delicious recipe for our dried elderberries! Recipe makes one small, hand-sized pie (we used a 6" cast iron skillet), or double recipe for family-sized pie.

Options: Adding fresh blueberries to the pie filling for the family-sized pie is a great addition!

Find our whole dried elderberries on ElderberryFamilyFarms.com.

This pie can also be made with fresh elderberries in the pie filling.