Cherry Mulberry Pie

The perfect blend of sweet juicy mulberries and tart sour cherries makes this one of my favorite fruit pies!
Yield:

Two 9-inch pies
Ingredients:

5 cups of sour cherries, washed and pitted (will measure more like 3 cups after pitting, if you pit by hand)
7 cups of fresh mulberries, gently washed
3/4 cup sugar, or more to taste
1 1/2 cups water
6 tablespoons clear jel*
1/2 cup water
Sugar for sprinkling, optional

Pie crust dough for two 9-inch pies with tops (I use my foolproof pie crust recipe)
Instructions:

1.
In a large stock pot, combine fruit, 3/4 cup sugar, and 1 1/2 cups of
water. Bring to a boil, stirring occasionally. You can also taste and
see if you want to add more sugar to your pies. We use 3/4 cup, which
seems just sweet enough to us, but you may prefer yours sweeter or less
sweet (also depends on how ripe your sour cherries were!).

2. In a small bowl, mix clear jel and 1/2 cup water with a fork, to remove lumps.

3. When the fruit mixture starts to boil, stir in some (most) of the

clear jel mixture. The fruit will thicken into pie filling very quickly.
If the pie filling doesn’t look quite thick enough for your preference,
add all of the clear jel/water mixture, stirring as you add to prevent
lumps.

4. As soon as filling is thick (usually less than a minute from the time you add the clear jel), remove from heat.

5. Pour filling evenly/equally into two unbaked 9-inch bottom pie
crusts. Place top crust over filling (be sure to poke a few holes in the
top crust so the steam can escape!) and seal edges with fingers dipped
in water (I crimp/pinch the edges to seal).

6. Sprinkle sugar over pie tops if desired. Bake pies at 400 degrees for 25-30 minutes or until crust is browned and cooked.

7. Serve warm with ice cream, or eat it cold, by itself.



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This recipe is from Tammy’s Recipes.