North Dakota Juneberry Pie

Ingredients:

Pie Shell: 9" * Drying shell**	1 ½	C	A.P. Flour
	½	t.	Salt
	¼	C	Shortening
	¼	C	Unsalted butter, diced
	¼-1/3	C	Ice Water

Method:

1. In mixer with the paddle attachment, combine flour and salt.
2. Add shortening and butter to mixer on low.
3. Mix gently until mixed pieces are "pea" size.
4. Add 1 T. of ice water at a time slowly bringing mixture into a dough by moistening the flour.

Filling:

½	C	Sugar
¼	C	A.P. Flour
2	C	Juneberries or blueberries
2	C	Strawberries
1	C	Red raspberries or blackberries
2	t.	Lemon zest
1	t.	Vanilla extract

½	C	A.P. Flour
1/3	C	Light or dark brown sugar
3	T	Unsalted Butter
1/3	C	Almonds, coarsely chopped (pecans, walnuts, hazelnuts, or coconut)

Method:

1. Preheat oven 400F with ½ sheet pan in oven.
2. Prepare filling. In large bowl, stir together the sugar and flour with all the berries, zest, and vanilla to coat gently.
3. Prepare crumb. In medium bowl, mix flour and sugar then add butter, and nuts to achieve coarse crumbs.
4. Place filling inside 9" pie shell. Sprinkle crumb on top. Bake 15 minutes, lower heat 350F to finish cooking. Remove and cool. Serve.