



Naturipe Foods LLC

04726 Country Rd 215
PO Box 322
Grand Junction, MI 49056
Ph: (800) 683-1078
(269) 683-6791
Fax: (269) 434-6997
www.naturipefoods.com



Mixed Berry Streusel

Try blueberries, blackberries and raspberries for the filling, about 8 ounces of each. Perfect topped with fresh whipped cream or vanilla ice cream.

Crust

- 2 1/4 cups all purpose flour
- 1 Tbsp. sugar
- 1/2 tsp. salt
- 7 Tbsp. chilled butter, cut into 1/2" cubes
- 1/3 cup chilled solid vegetable shortening, cut into 1/2" cubes
- 6 Tbsp. ice water (approximately)

Blend flour, sugar and salt in food processor. Add butter and shortening; pulse until mixture resembles coarse meal. Add 5 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if mixture is dry. Gather dough into ball; flatten into disk. Wrap in plastic and chill at least 1 hour.

Filling

- 1 cup sugar
- 1/4 cup quick cooking tapioca
- 2 Tbsp. fresh lemon juice
- 5 cups assorted fresh berries

Mix sugar, tapioca and lemon juice in large bowl. Add berries and toss gently to combine. Let

stand until tapioca softens slightly, stirring occasionally, about 45 minutes.

Topping

- 6 Tbsp. brown sugar
- 6 Tbsp. walnuts
- 6 Tbsp. (3/4 stick) chilled butter, cut into 1/2" cubes
- 1 tsp. cinnamon
- 4 1/2 Tbsp. old fashioned oats
- 4 1/2 Tbsp. all purpose flour

Combine all ingredients in food processor. Process until moist clumps form.

Preheat oven to 400° F. Roll out dough on lightly floured surface to a 12" round. Transfer to a 9" glass pie dish. Trim dough overhang to 1 inch. Fold overhang under and crimp decoratively, forming high standing rim. Freeze crust 20 minutes.

Spoon filling into crust. Crumble topping evenly over filling. Place pie plate on a baking sheet to avoid spillage in your oven. Bake pie until crust and topping are golden brown and filling is bubbling, about 55 minutes. Cover loosely with foil if topping browns too quickly. Transfer pie to rack and cool at least 3 hours.

Serves: 8

Compliments of Home By Design Magazine August/Setember 2007