

Mulberry Pie



By Hallmark staff on August 7, 2017

Looking for mulberry recipes? This easy Mulberry Pie is sure to become one of your new fall favorites. Mulberries are mixed in a simple filling and then topped with a cinnamon-sugar oatmeal crumb topping to bring out their fresh-picked flavors. Serve this delicious mulberry fruit dessert warm with a scoop of vanilla ice cream for an extra-special treat.

Ingredients:

For the pie

3 cups mulberries
1 cup white sugar
½ cup all-purpose white flour
Pastry for 9-in. crust

For the oatmeal crumb topping

1 cup brown sugar
¾ cup flour
¾ cup oatmeal
½ tsp. cinnamon
¼ tsp. salt
½ cup butter

Directions

1. Preheat oven to 400°F. In a large bowl, mix mulberries with sugar and flour. Pour into piecrust.
2. In a bowl, mix all the oatmeal topping ingredients together except for the butter. Cut butter into the mixture with a pastry blender until mixture resembles coarse bread crumbs.
3. Sprinkle oatmeal crumb topping over mulberry mixture.
4. Let pie rest in refrigerator for 30 minutes.
5. Bake for 15 minutes. Then lower oven temperature to 350°F, and bake for an additional 30 minutes.
6. Remove pie from oven and let sit on wire rack to cool.