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Gluten-Free Honey Blackberry Pie

Servings: 6

Preparation Time: N/A

Cooking Time: 1 Hour & 15 Minutes

by N/A

----- Gluten-Free Ingredients -----

- - Silly Zak's Gluten Free 9" pie crust (package of 2)
- - 2 pounds *fresh blackberries, washed and dried
- - 1/2 cup tapioca flour
- - 3/4 cup honey
- - 1 teaspoon lemon juice
- - 2 teaspoons orange zest
- - 1 egg (optional)
- - 1 tablespoon water (optional)

** Frozen blackberries may be used in place of fresh berries if desired. Allow them to thaw, drain excess liquid, and increase tapioca flour to 3/4 cup*

DIRECTIONS

1. Preheat oven to 425°F
2. Toss blackberries in a bowl with tapioca flour. Add honey, lemon juice and orange zest and mix gently. Transfer into one Silly Zak's 9" pie crust.
3. Top with the second crust, following ONE of the options below.
 - A)** Place the entire crust over the pie and cut four to six vents in the crust near the middle in a decorative pattern.
 - B)** For a lattice crust: cut the top crust into one-half-inch strips and arrange every other strip across the top of the pie, leaving approximately one inch between them. Weave the other strips through in the opposite direction to create a nice lattice. Tip: starting in the middle, pull each strip up as you alternate the strip over and under those going the opposite direction.
 - C)** Use a cookie cutter to cut out a few small shapes from the crust. Stars, suns, or hearts make a nice effect. The space left behind serves as a vent while the crust that was cut out can be added to the top of the pie for a fun effect. Use water to help it adhere
4. Press the edges of the top and bottom crusts together to seal them. Flute them by pressing gently outward on the inside edge of the crust. Use your thumb and forefinger of your opposite hand to create the crimped or fluted shape. Continue around the entire pie.
5. Whisk egg with 1 tablespoon water. Brush top crust with this eggwash. (This step is optional - the eggwash helps give the crust a nice shine and holds it together a little better, but may be omitted if desired)
6. Bake at 425°F for 15 minutes. Reduce heat to 350°F and continue to bake until the filling is set, about 60 minutes. When the filling begins to bubble and the crust is golden brown the pie is done!
7. Allow cooling before you serve.
8. Serve warm with a side of vanilla ice cream for the stuff childhood memories are made of!

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