

this recipe comes from [teens cook dessert](#) by megan and jill carter

you will need:

pie crust

- 1/2 cup butter
- 1/3 cup packed brown sugar
- 1 cup flour

pie filling

- 2 pounds (8 cups) strawberries
- 1 cup sugar
- 1/4 cup cornstarch
- 1/2 cup water
- 1 tablespoon lemon juice
- 1/2 pint (1 cup) blueberries

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pie crust

- preheat oven to 350 degrees
- cream butter and brown sugar in a bowl with a stand/hand mixer until fluffy (about 2 min)
- add flour and mix until just combined. (if mixture is dry/crumbly, add a small amount of water until it becomes uniform)
- roll the dough out with a rolling pin or spread in pie pan with hands. Bake for 15 mins or until edges brown

filling

- crush enough of the strawberries to make 1 cup. set the rest aside
- stir sugar, cornstarch, water and crushed strawberries in a saucepan. cook on medium heat for 7-8 minutes, or until it starts to boil. Stir occasionally
- stir lemon juice in and set off of heat for 10 minute add remaining strawberries and blueberries in and mix until all the fruit is coated
- pour filling into pie crust and chill for at least 2 hours before serving

feel free to serve with toppings, like whipped cream or cool whip