**BRATFEST FRUIT PIE**

**Filling:** (I would suggest apples, berries, cherries, etc.)
- 3 cups fruit (or 4 or 5 apples)
- 3 tablespoons melted butter
- 1/4 cup sugar
- Juice from 1/2 lemon
- 1 teaspoons cinnamon

Combine filling ingredients in a bowl.

Preheat oven to 450F. Roll out dough (see below for crust recipe, or just buy some pre-made stuff from the store). Add filling. Place top on. Puncture top with holes with a fork or knife. Bake for 60 - 70 minutes, until filling is bubbling. Drink beer. Remove and let cool.

Note, the fruit pies can often be very liquidy (especially if you try using frozen fruit) so be careful of this, as it will spill and make a big mess in the oven. You may need to add cornstarch to the fruit solution.
IF FEELING SUPER AMBITIOUS:

**Crust:** (makes a TOP and BOTTOM crust)

2 1/2 cups all-purpose flour, (spooned and leveled)  
1 teaspoon salt  
1 teaspoon sugar  
16 tablespoons cold (2 sticks) unsalted butter, cut into pieces  
1/3 cup cup ice water

In a food processor, combine flour, salt, and sugar. Add butter and pulse until mixture resembles coarse meal. Add water. Pulse until dough is crumbly but holds together when squeezed with fingers. To help ensure a flaky crust, do not overprocess.

Transfer half of dough onto a piece of plastic wrap. Form dough into a disk 3/4 inch thick and wrap tightly in plastic. Refrigerate until firm, at least 1 hour (and up to 3 days). Repeat with remaining dough.

OR

Buy pie crust from the store, pre-made. Boom. Done.  
(recommended)