

Elderberry Pie

2 ½ cups elderberries
¾ cup sugar
2 tablespoons flour
1/8 teaspoon salt
3 tablespoons lemon juice
Pastry for 2 (9-inch crusts)

Line a pie pan with pastry. Stem and wash elderberries, and fill pie shell. Mix sugar, salt and flour and sprinkle over berries. Sprinkle lemon juice over all. Cover with top crust, and fasten edges securely. Bake at 425 degrees for 10 minutes, reduce temperature to 350 degrees and bake 30 minutes longer. Makes 1 9-inch pie.

For variation, crumbs may be sprinkled over top of elderberries instead of putting on top crust. For crumbs, rub together:

4 tablespoons flour
3 tablespoons sugar
2 tablespoons melted butter