

## Classic Aronia Berry Pie

### Ingredients

Pastry for 2-crust 8" pie  
2 Tbsp butter or margarine  
4 cups frozen aronia berries  
2 cups sugar  
5 tsp lemon juice  
3/4 cup flour

### Instructions

Melt butter or margarine in saucepan. Stir in and heat berries, sugar and lemon juice. When juice flows, stir in flour. Cool to room temperature. Meanwhile, line pie pan with crust. Pour in cooled mixture. Put on top crust; flute; slit. To catch juice, put foil on pie skirt or cookie sheet. Shape upward around pie pan without covering pie. Bake at 425° until browned, about 40 to 45 minutes. Cool. Refrigerate overnight.