**Free Form Fruit Pie**Makes 1 open-faced fruit filled pastry, serves 6

**Quick Pastry**

1 ½ cups All-purpose flour

¾ tsp salt

12 TBSP, 180 mL very cold butter

2 TBSP lemon juice

Cold Water as needed

1. Combine flour and salt in a bowl
2. Grate the butter on the coarse side of a grater, then cut into the flour mixture with 2 butter knives, or a pastry cutter.
3. Add the lemon juice, and mix, tossing with a fork, adding cold water 2 TBSP at a time, just until pastry comes together
4. Pull the dough together into 2 balls. Place each ball in a heavy plastic bag. With a rolling pin roll each out into a flat disc.
5. Seal and refrigerate 30 minutes, or freeze for up to a month

**Pie filling**

2 cups coarsely chopped apples, plums, pears, peaches, apricots, or whole berries, or any combination of what you have

¼-1/2 cup white sugar, depending on the sweetness of your fruit

3 TBSP finely chopped nuts, or breadcrumbs (optional)

1. Preheat oven to 350F
2. Roll out pastry on well-floured surface to about a 10 inch circle, and place in middle of a baking sheet
3. Sprinkle the nuts or crumbs over the center
4. Combine the fruit and sugar and mound in the middle of the pastry. Fold the edges of the pastry over the filling, leaving center open about 2-3 inches across.
5. Sprinkle with a little sugar
6. Bake about 35 minutes, or until crust is golden. Let cool 20 minute before serving.

**Free Form Fruit Pie**Makes 1 open-faced fruit filled pastry, serves 6

**Quick Pastry**

1 ½ cups All-purpose flour

¾ tsp salt

12 TBSP, 180 mL very cold butter

2 TBSP lemon juice

Cold Water as needed

1. Combine flour and salt in a bowl
2. Grate the butter on the coarse side of a grater, then cut into the flour mixture with 2 butter knives, or a pastry cutter.
3. Add the lemon juice, and mix, tossing with a fork, adding cold water 2 TBSP at a time, just until pastry comes together
4. Pull the dough together into 2 balls. Place each ball in a heavy plastic bag. With a rolling pin roll each out into a flat disc.
5. Seal and refrigerate 30 minutes, or freeze for up to a month

**Pie filling**

2 cups coarsely chopped apples, plums, pears, peaches, apricots, or whole berries, or any combination of what you have

¼-1/2 cup white sugar, depending on the sweetness of your fruit

3 TBSP finely chopped nuts, or breadcrumbs (optional)

1. Preheat oven to 350F
2. Roll out pastry on well-floured surface to about a 10 inch circle, and place in middle of a baking sheet
3. Sprinkle the nuts or crumbs over the center
4. Combine the fruit and sugar and mound in the middle of the pastry. Fold the edges of the pastry over the filling, leaving center open about 2-3 inches across.
5. Sprinkle with a little sugar
6. Bake about 35 minutes, or until crust is golden. Let cool 20 minute before serving.