

Nana's locally famous Blackberry Sour Cream Pie

Ingredients:

For the pie filling:

- 1 cup sugar
- 1 cup sour cream
- 3 Tbsp. all-purpose flour
- $\frac{1}{4}$ tsp. salt
- 4 cups fresh blackberries (or frozen, thawed)
- 1 unbaked pastry shell (9 inch)

For the pie topping:

- 2 Tbsp. sugar
- $\frac{1}{4}$ cup chopped dry oatmeal
- 1 Tbsp. melted butter



Instructions:

1. Combine the 1 cup sugar, sour cream, flour and salt.
2. Place blackberries in pastry shell.
3. Spread sour cream mixture atop.
4. Combine oatmeal crumbs, the remaining sugar and the butter. Sprinkle on pie.
5. Bake in 375 oven for 40 to 45 minutes until done.



Nana teaching the kids how to make her famous pie!