

Virginia Moon's Gooseberry Pie

Recipe from the kitchen of Virginia Moon

Ingredients

- 1 unbaked pie shell
- 2 cups gooseberries (fresh, frozen, or canned)
- 2 cups sugar
- 1 Tbsp butter
- 2 Tbsp cornstarch
- Cold water (enough to mix with the cornstarch)

Instructions

1. Heat the gooseberries, add the sugar and butter, and bring to a boil.
2. Mix the cornstarch with enough cold water to make a smooth slurry, then add it to the boiling berries.
3. Pour the filling into the unbaked pie crust.
4. Bake in a 400°F oven until browned.

Virginia Moon's Gooseberry Pie

2 cups gooseberries
Fresh, Frozen or Canned

2 cups Sugar

1 table spoon butter

2 table spoons Cornstarch

1 unbaked pie shell

Heat gooseberries, add sugar, butter and bring to a boil. Mix cornstarch with enough cold water to mix, then add to boiling berries.

Pour into unbaked crust. Bake in 400° degree oven until browned.

