

Gooseberry Pie

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Ingredients:

4 cups of fresh gooseberries.

$\frac{3}{4}$ cup of sugar.

$\frac{1}{4}$ cup of all-purpose flour.

Pinch of salt.

1 tablespoon of butter.

Pastry, for double-crust pie.

Directions:

Stem and wash the gooseberries.

Combine the sugar, flour, and salt.

Add the sugar mixture to the berries; then toss gently to coat the fruit.

Fill a pastry-lined nine-inch pie plate with the gooseberry mixture; dot with butter.

Adjust top crust. Seal and flute edge. Cover edge of pie with foil.

Bake in your oven at 375°F (190°C or gas mark 5) for 20 minutes.

Remove the foil; then bake for another 25 minutes or until golden.

Allow to cool on a wire rack.