

Plum Pie

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Ingredients:

14 blue plums, halved and pitted.

½ cup of brown sugar.

½ cup of white sugar.

½ teaspoon of cardamon.

Pinch of salt.

2 tablespoons of quick-cooking tapioca.

2 tablespoons of lemon juice.

1 tablespoon of butter.

Pastry for one crust pie.

Directions:

Fill a 9-inch by 9-inch by 2-inch baking dish about three-quarters full with the plums, placed cut side down.

Combine the brown sugar, white sugar, cardamon, salt and tapioca and sprinkle over the plums.

Shake the dish slightly so that the sugar will sift down through the fruit.

Sprinkle with the lemon juice and dot with the butter.

Bake at 375°F (190°C) for 20 minutes.

Roll the pastry and cut nine 3-inch circles from it.

Remove the pie from the oven and place the circles of pastry over the fruit in a slightly overlapping design.

Return the pie to the oven and bake for a further 20 minutes or until the fruit is tender and the pastry brown.

Serve as desired.