Triple Berry Pie

2 unbaked pie crusts (homemade or store bought)

2/3 cup sugar

1/4 cup cornstarch

1 Tablespoon lemon juice

4 cups frozen berries, thawed

1/4 teaspoon cinnamon

1 egg

1 Tablespoon water

1 Tablespoon coarse sugar

Unroll refrigerated pie crust or homemade crust.

Carefully lay into a 9" pie plate.

Combine sugar and cornstarch.

Sprinkle 1 teaspoon into the bottom of crust.

Add lemon juice and cinnamon to berries.

Stir remaining sugar mixture into berries.

Spoon berry mixture into crust.

Roll a second crust and cut into 1" strips.

Lay 5 strips across pie, leaving a space between each.

Weave remaining strips in between.

Pinch edges together to seal.

Whisk together egg and water.

Brush over pie and sprinkle with sugar.

Wrap pie in foil and bake 20 minutes at 375.

Remove foil and bake another 20-30 minutes.