**Yield:** 8 servings

**Ingredients**

**Crust**

1. **2**cups all-purpose flour
2. **2**tablespoons sugar
3. **1/4**teaspoon salt
4. **1/3**cup unsalted butter, chilled and cut into small pieces
5. **1/3**cup chilled shortening
6. **4**tablespoons (about) ice water

**Filling**

1. **2 1/2**cups small strawberries or large strawberries, cut into quarters
2. **2 1/2**cups raspberries
3. **2/3**cup sugar
4. **3**tablespoons cornstarch
5. **2**tablespoons orange marmalade, whisked to thin
6. **1** egg whisked with 1 tablespoon water
7. **1**tablespoon sliced almonds
8. **1/3**cup powdered sugar
9. **1 1/4**teaspoons water
10. **1/4**teaspoon vanilla

**Instructions**

1. To prepare crust, combine ﬂour, sugar and salt in a large bowl. Cut in butter and shortening with ﬁngers or pastry blender until mixture resembles coarse meal with some larger pieces. Add water and stir with a fork until mixture holds together. Shape into a ball, wrap in plastic wrap, ﬂatten to a 4-inch disc and chill 1 hour.
2. Preheat oven to 425F.
3. Divide dough in half. Wrap and refrigerate one half. Roll remaining half on ﬂoured surface into a 12-inch circle; ﬁt into a 9-inch pie plate.
4. To prepare ﬁlling, combine berries, sugar, cornstarch and marmalade in a large bowl. Mix gently with a large spoon. Pour into piecrust.
5. Roll remaining dough into a 12-inch circle. Cut into 8 to 10 strips. Arrange in lattice pattern over ﬁlling. Pinch and seal edges. Brush with egg and water mixture and sprinkle with almonds. Bake 10 minutes. Reduce temperature to 350F and bake 40 minutes or until crust is golden-brown and juices are bubbling. Let cool completely on wire rack.
6. Whisk powdered sugar, water and vanilla in a medium bowl until smooth. Drizzle over pie.

**Nutritional Info** *\*per serving*

* Calories 410
* Fat 16g
* Cholesterol 45mg
* Sodium 80mg
* Carbohydrate 62g
* Fiber 2g
* Protein 5g