

Blueberry Pie

Prep Time: 30 Minutes

Cook Time: 50 Minutes

Yield: 1 Pie

Ingredients:

For Crust:	
All purpose flour	2 ½ cups
Salt	1 ¼ tsp
Unsalted butter (chilled and cubed)	6 tbsp
Shortening	¾ cup
Ice water	½ cup
For Filling:	
Fresh blueberries	6 cups
Granulated sugar	⅔ cup
Cornstarch	¼ cup
Cinnamon	¼ tsp
Lemon Juice	1 tbsp
Egg (lightly beaten)	1

Method:

- Make the crust.** Mix the flour and salt together in a large bowl. Add the butter and shortening.
- Using a pastry cutter or your hands, cut the butter and shortening into the mixture until it resembles coarse meal (pea-sized bits with a few larger bits of fat is OK).
- Drizzle the cold water in, 1 Tablespoon at a time, and stir with a rubber spatula or wooden spoon after every Tablespoon added. Do not add any more water than you need to. Stop adding water when the dough begins to form large clumps.
- Transfer the pie dough to a floured work surface. The dough should come together easily and should not feel overly sticky. Using floured hands, fold the dough into itself until the flour is fully incorporated into the fats. Form it into a ball. Divide dough in half. Flatten each half into 1-inch thick discs using your hands.
- Wrap each tightly in plastic wrap. Refrigerate for at least 2 hours (and up to 5 days).
- Make the filling.** Stir the blueberries, granulated sugar, cornstarch, cinnamon, and lemon juice together in a large bowl. Set filling aside as the oven preheats.

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7. Preheat the oven to 400°F (204°C).
8. Roll out the chilled pie dough: On a floured work surface, roll out one of the discs of chilled dough (keep the other one in the refrigerator). Turn the dough about a quarter turn after every few rolls until you have a circle 12 inches in diameter. Carefully place the dough into a 9×2 inch pie dish. Tuck it in with your fingers, making sure it is smooth. Spoon the filling into the crust, leaving any excess liquid in the bowl (you don't want that in the filling– discard it).
9. Remove the other disc of chilled pie dough from the refrigerator. Roll the dough into a circle that is 12 inches diameter. Cover the filling with the 12-inch pie dough circle. Cut slits in the top to form steam vents. Trim and crimp the edges.
10. Lightly brush the top of the pie crust with the egg mixture. *Sprinkle the top with a little coarse sugar, if desired.*
11. Place the pie onto a large baking sheet and bake for 20 minutes. Keeping the pie in the oven, turn the temperature down to 350°F (177°C) and bake for an additional 25-30 minutes. After the first 20 minutes of bake time, I place a pie crust shield on top of the pie to prevent the edges from browning too quickly.
12. Allow the pie to cool for 3 full hours at room temperature before serving. This time allows the filling to thicken up. Cover leftovers tightly and store in the refrigerator for up to 5 days.