

BLACKBERRY AND BLUEBERRY PIE

This pie is relatively basic, perfectly summery, and wonderfully tart and fragrant. The ripe berries are spiked with a bit of vanilla and almond extract, lemon zest, and nutmeg to warm them up and bring them to life. If you have leftover filling, I highly recommend you pour it into a casserole dish and make it into a crumble which can be easily frozen for a rainy day, or simply keep it in a separate dish in the fridge and warm it slightly before spooning it over ice cream.

Ingredients.

Crust.

2 1/3 all-purpose flour, plus more for rolling surface
1/2 cup (1 stick) very cold unsalted butter, cut into 1" slices
1 teaspoon fine salt
1/2 cup ice water

Filling.

2 lbs fresh blackberries
1 1/4 lbs fresh blueberries
zest of 1 lemon
3 tablespoons fresh squeezed lemon juice
3/4 teaspoon fine salt
1 cup granulated sugar (plus more to taste, and more for assembling)
1/2 teaspoon pure vanilla extract
1/2 teaspoon ground nutmeg
1 1/2 tablespoons corn starch
2 tablespoons all purpose flour
3/4 teaspoon almond extract
1 egg
1 1/2 tablespoon water
1/2 tablespoon unsalted butter

Directions.

To make the pie dough, put the flour in the food processor along with the salt. Pulse briefly to combine. Add in the chilled butter and pulse to combine, until the butter is broken up and the dough looks like sand. With the food processor running, slowly pour in the ice water just until the dough forms a ball. Transfer the dough to a floured surface and form it into a ball, being careful not to overwork it. Wrap tightly with plastic wrap and chill it in the refrigerator for at least four hours, up to overnight.

While the dough chills, combine the blackberries, blueberries, lemon zest and juice, salt, sugar, nutmeg, corn starch, flour, vanilla extract, and almond extract in a large bowl. Mix roughly with a wooden spoon to combine and slightly macerate. Taste for sweetness

and add sugar as desired until it's just as sweet as you like. Set aside to settle and meld for 20-30 minutes.

Preheat the oven to 425°F.

Sprinkle about 1/2 teaspoon of sugar into the base of your pie dish - this will make it easier to maneuver your dough in the dish. Remove the dough from the fridge and cut it in half. Wrap what will be the top crust back up tightly and place it back in the fridge. On a lightly floured surface, roll out the bottom crust to 1/8th inch thick. Carefully transfer it to the pie dish. Fill it nearly to the brim with the filling, dot it with the 1/2 tablespoon of butter, and pull out the remaining pie dough to roll out. Roll the top dough to 1/8 inch thick and cut it into two inch strips for a wide lattice top, or simply roll it out for a basic pie crust.

Using a pastry brush, dampen the exposed rim of the bottom crust before adding the top crust to the pie. Crimp the edges by hand or with a fork. Whisk together the water and 1 egg and, using a brush, lightly coat the top of the pie with the egg wash. Sprinkle the wash with a bit of sugar. Trim the excess dough from the edge of the pie. If you have chosen a basic pie crust, as opposed to a lattice top, be sure to cut slits into it to allow the steam to escape.

Place the pie in the oven on the center rack, on top of a baking sheet in case it spills over a bit, and immediately turn the oven down to 350°F. Bake the pie for 45 minutes - 1 hour, until the crust is golden and flakey, and the filling is heated through.

Allow the pie to cool completely, or at least as cool as you have the patience for, before slicing it and serving it with vanilla bean ice cream or fresh whipped cream. Keep it wrapped and stored in the fridge. It makes for a great breakfast served with a splash of heavy cream.

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