

BLUEBERRY CRUMBLE PIE

½ recipe Flaky Pie Crust

¾ cup + 4 Tbsp. + 1 Tbsp. all-purpose flour

1/3 cup + 1/3 cup packed light brown sugar

1/3 cup + 1 Tbsp. granulated sugar

1 tsp. + 1 tsp. ground cinnamon

1/8 tsp. table salt

1 stick cold, unsalted butter cut into ½ cubes

5 cups fresh blueberries, rinsed and dried

- 1-** Roll out the dough between sheets of plastic wrap and transfer to a 9" pie pan. Crimp the edges. Refrigerate 20 minutes.
- 2-** Meanwhile, position oven rack in lower third of oven and preheat to 400°F.
- 3-** Remove pie crust dough from refrigerator and carefully line with a piece of heavy duty foil, gently tucking foil into the corners and draping over the crust without "smashing" it. Fill the pie shell cavity with pie weights, pushing into the edges of pan. The higher you fill the crust with weights, the less shrinkage of the crust. Bake for 15 minutes.
- 4-** Remove foil and weights from the crust and bake pie crust 5 more minutes.
- 5-** Remove to a wire rack to cool while you prepare the crumble and filling. Reduce oven temperature to 375°.
- 6-** For the crumble: In a large bowl, sift together ¾ cup flour, 1/3 cup brown sugar, 1/3 granulated sugar, 1 tsp. cinnamon and salt. Push ingredients through the sifter with hand if necessary. Give the mixture a stir to fully incorporate the flour.
- 7-** Scatter the butter pieces over the mixture and "rub into" the dry mixture until you achieve a crumbly mixture with butter the size of large peas. Set aside.
- 8-** Filling: To another large bowl, add blueberries, remaining 1/3 cup brown sugar, remaining 1 tsp. cinnamon and 4 Tbsp. flour. Stir gently to combine.
- 9-** Sprinkle the remaining 1 Tbsp. flour and 1 Tbsp. granulated sugar evenly over the bottom of the baked pie crust.
- 10-** Pour the filling into the crust and spread evenly.
- 11-** Sprinkle the crumble mixture evenly over top of the blueberry filling. You may have extra crumble but be sure to use all the large butter pieces.
- 12-** Bake the pie for 40-50 minutes until top and crusts are golden brown and filling is slightly bubbly. Cool and serve at room temperature.

Source: adapted from recipe by Williams-Sonoma, Essentials of Baking, by Cathy Burgett, Elinor Klivans & Lou Siebert Pappas (Oxmoor House, 2003).

FLAKY PIE CRUST from Renea Myers

12 Tbsp. very cold unsalted butter
6 Tbsp. very cold vegetable shortening
2 ½ cups all-purpose flour plus extra for dusting rolling surface
1 tsp. fine table salt
1 ½ Tbsp. granulated sugar
6-8 Tbsp. ice water

1. Dice the butter and shortening into ¼" cubes and return to the refrigerator.
2. Meanwhile, place the flour, salt and sugar in the bowl of a food processor fitted with a steel blade and pulse a few times to combine.
3. Add the shortening and pulse 8-10 times until mixture resembles course sand.
4. Sprinkle the butter over the mixture and pulse 10-15 times until the butter resembles small peas- ok to have some bigger pieces.
5. Dump the mixture into a large, shallow bowl.
6. Sprinkle 6 Tbsp. of ice water over top. Using a rubber spatula, fold the water into the flour until mixture starts to stick together. Using your hands, press and pull the dough into a ragged ball. Wrap in plastic wrap and chill for 30 minutes.
Yield: two 9" crusts

Note: To make the crust by hand, whisk together the dry ingredients in a large, shallow bowl and "rub in" the butter until mixture is mostly sandy. Rub in the shortening until it forms pieces the size of garbanzo beans. Proceed with step 6.

