

Blueberry Pie



My dad and I have spent a lifetime bonding over our love of blueberry pie. I knew I had mastered this recipe when I got his stamp of approval. When selecting blueberries, remember that they don't sweeten after being picked. Generally, the bigger a blueberry is, the sweeter it is. Try to use big, round berries, without cracked skin, and be sure to pick the stems off the blueberries before using. Summer-time is the best time for this pie because the berries are at their prime between June and early September. You can also try Blueberry Pie with the Cinnamon Sugar Crumb Topping (page 12) which won the 2011 National Pie Championships in its category. For extra indulgence add a scoop of vanilla ice cream.

▶ **level: easy** Makes one 9-inch pie, 6 to 8 slices

Crust

- 1 recipe Traditional Pastry Piecrust dough for a 9-inch double-crust pie (page 5)
- ½ cup heavy cream (to glaze the top crust and crimped pie edges)

Filling

- ¼ cup plus 2 tablespoons sugar (or to taste, depending on the sweetness of the berries; if they are on the tart side, add the extra sugar, 1 tablespoon at a time, to taste)
- ⅓ cup plus 2 tablespoons unbleached all-purpose flour
- ¾ teaspoon ground cinnamon
- 4 cups fresh blueberries, washed, dried, and stemmed
- 1 tablespoon fresh lemon juice
- 1 tablespoon salted butter

Preheat the oven to 425°F.

To prepare the pie shell, divide the ball of dough in half, setting one half to the



side. On a clean, lightly floured work surface, roll out the dough with a rolling pin until it forms a 10-inch circle. Fold the circle in half, place it in a 9-inch pie plate so that the edges of the circle drop over the rim, and unfold the dough to completely cover the pie plate. Set the pie shell to the side while you assemble the filling.

To prepare the filling, in a small bowl, whisk together the sugar, flour, and cinnamon. Place the blueberries in a large bowl and toss them gently with the sugar mixture, making sure all of the berries are thoroughly coated. Place the blueberry mixture in the pie shell, distributing it evenly. Evenly sprinkle the lemon juice across the top of the berry filling. Dot the filling with the butter.

To prepare the top crust, roll out the second half of the dough with a rolling pin until it forms a 10-inch circle. Fold the dough circle in half and place it over the filling, with the straight line of the half circle running down the middle of the pie. Unfold the circle so that the entire pie is covered. Using your thumb and index finger, crimp the edges of the pie together to seal in the filling, and then use a fork to puncture the top of the pie 5 or 6 times. Brush the top of the pie and crimped edges with heavy cream to create a perfect, golden brown finish.

To bake, place the pie plate on a baking sheet and bake for 15 minutes. Reduce the heat to 375°F and continue baking for 40 to 45 minutes, or until the crust is browned and the juice bubbles through. Transfer the pie plate to a wire cooling rack and allow the pie to cool and set for 1½ hours before serving.

Blueberry Pie is best served either at room temperature or warmed at 350°F for about 10 minutes. It will keep at room temperature overnight and can be stored in the refrigerator for up to 4 days.