



"Bake what you love and love what you bake." Established 2005

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Blueberry Pie

Prep Time: 1 hr. Servings: 8 slices

Here's What You Need: 9 or 10-inch pie crust

2 2/3 cup all-purpose flour

1 stick unsalted butter, cold + ½ cup vegetable shortening (chilled)

1 teaspoon salt

2 tablespoons sugar

6 - 8 tablespoons ice cold water or orange juice

(maybe up to 8 depending on the weather)

For the Filling:

½ cup sugar

¼ cup cornstarch

A pinch to a teaspoon of cinnamon

1 teaspoon lemon juice

4 cups fresh blueberries (fresh is preferred, but frozen is fine too)

1 tablespoon butter cut into ½ inch pieces

Egg Wash:

1 egg scrambled with 1 teaspoon water

Beat one egg with water to make an egg wash

Brush pie crust with egg wash just before baking

Here's How You Do It:

The Dough:

Using your hands, rub the first four ingredients together until the mixture is crumbly and still has some larger chunks of butter/vegetable shortening. Make a well in the center of the flour/butter mixture; add



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to this approximately 6 - 8 tablespoons of ice water or orange juice. Start with 6 tablespoons and add remaining 2 if needed. Gently mix the water into flour/butter mixture until a dough is formed. Roll it into 2 balls, flatten into disks, wrap it in plastic wrap, and let it rest in the refrigerator for about an hour, or place in the freezer for 30 minutes.

The Filling: In a large bowl, combine the sugar, cornstarch, cinnamon, and blueberries; let stand for 15 minutes.

Preheat oven to 400 degrees

Remove one disk from the fridge/freezer. Coat with flour, and roll out dough large enough to cover pie pan on a flat surface covered with parchment paper. You have two choices; you can flip the dough into the pan or roll the dough up on your rolling pin then roll it off your rolling pin into the pie pan. Gently shape your dough into the pan by lifting the sides so that it naturally falls into the bottom of the pie pan. Trim edges with a knife, and, using a fork, puncture holes randomly about 5 or 6 times to vent crust.

Pour the blueberry filling into pie pan lined with pie crust. Place butter pieces all around on top of the filling. Roll out second disk of dough and use as the top crust; trim the edges and properly vent the pie by cutting a 1-inch round hole in the center and add 1 ½ inch slits all around the top of the pie. Make sure pie is well vented or the filling will not thicken properly. Brush top of the pie with egg wash. Place pie on top of a cookie sheet lined with parchment into a 400-degree oven for about 15 minutes. Reduce heat to 350 degrees and bake for an additional 35-45 minutes; crust should be golden-brown.