

Apple Huckleberry Pie

<http://userealbutter.com/2019/05/12/apple-huckleberry-pie-recipe/>

double crust pie dough

from [Serious Eats](#)

2 1/2 cups all-purpose flour

2 tbsps granulated sugar

1 tsp kosher salt

2 1/2 sticks (10 oz.) unsalted butter, chilled and cut into 1/2-inch pieces

6 tbsps cold water

apple huckleberry filling

6 Granny Smith apples, peeled, cored, and cut into 1/2-inch dice

1/2 cup granulated sugar

1/2 tsp cinnamon

pinch of salt

1/4 cup granulated sugar

1 1/2 tbsps cornstarch

1/2 tbsp lemon zest

3 cups huckleberries or blueberries, fresh or frozen

1/2 tbsp lemon juice

pinch of salt

egg wash

1 egg yolk

1 large egg

1 tbsp cream

pinch of salt

turbinado sugar for garnish (optional)

Make the pie dough: Combine 1 1/2 cups of flour with the sugar and salt in the bowl of a food processor. Pulse to combine. Scatter the butter over the flour mixture. Pulse about 25 times or until the dough clumps together. Sprinkle the rest of the flour (1 cup) over the dough and pulse until the flour is just cut into the dough (about 5-10 pulses). Pour the dough into a large bowl and sprinkle the water over it. Using a spatula or spoon, fold the water into the dough until it begins to form a shaggy ball. Cut the dough in half and shape each half into a disk about 4 inches in diameter. Wrap in plastic and refrigerate for at least 2 hours before rolling. Roll each disk of dough out to 1/8-inch thickness. I roll my pie dough out between two sheets of plastic wrap. Line your 9-inch pie dish with one of the pie dough sheets, gently pressing the dough into the form of the dish.

Prepare the filling: Combine the apples, 1/2 cup sugar, cinnamon, and a pinch of salt in a medium saucepan. Stir over medium-low heat until the apples soften. Increase the heat to medium and continue to stir until the liquid has reduced to a thick syrup (about 20 minutes total time). Remove from heat and let cool. In a small bowl, mix 1/4 cup sugar, the cornstarch, pinch of salt, and the lemon zest together. In a medium bowl, toss the berries with the cornstarch mixture, then mix in the lemon juice. Stir the berries into the apples.

Assemble and bake the pie: Pour the filling into the prepared pie crust. Top the filling with the other pie dough sheet and seal or crimp the edges. Cut vent holes into the pie crust. Refrigerate the pie for 30 minutes. Adjust your oven rack to the lower middle of the oven and preheat to 400°F. Whisk all of the egg wash ingredients together in a small bowl. [If you have trouble with your pie crust edges burning before the center is done, you can center a piece of foil that is a few inches larger than the pie over the chilled pie, mark the foil an inch inside of the pie crust edge, and cut a hole that is 1-inch smaller than the pie. Use that foil ring to shield the crust edge (after brushing the egg wash and sprinkling sugar) during baking and remove it after 30 minutes of baking.] Set the pie on a rimmed baking sheet and brush the top of the pie dough with egg wash. Sprinkle with turbinado sugar if using. Bake for 1 hour. Reduce the oven temperature to 350°F and continue baking until the crust is browned and the center fruit is bubbling. Remove from oven and let cool to room temperature before serving. Makes 1 9-inch pie.