

Blueberry Pie

<http://userealbutter.com/2010/08/23/blueberry-pie-recipe/>

slightly modified from [Simply Recipes](#)

double all-butter pie crust

2 1/2 cups flour

16 tbsps unsalted butter, very cold and cut into 1/2-inch cubes

1 tsp salt

1 tsp sugar (3 tps sugar for a sweet recipe)

4-8 tbsps ice water

Place butter cubes in freezer for at least 15 minutes to firm up and ensure they are cold. Place the flour, salt, and sugar in a food processor and pulse together. Add the butter and pulse until it resembles coarse meal with pea-sized bits of butter. Drizzle the water a tablespoon at a time, pulsing after each addition until it all starts to clump together. Empty the dough onto a clean surface and gently press together to form two disks. Try not to knead or work the dough too much, it will make the crust tough. Wrap in plastic wrap and refrigerate for at least an hour. Remove from refrigerator and let sit at room temperature for 5-10 minutes. I like to place the dough on a large piece of plastic wrap on my work surface, then place another piece of plastic wrap on top and roll the dough out between the plastic. It makes it easier to handle the pastry when I want to transfer it to the pie dish. Roll it out to about a 12-inch circle and 1/8-inch thickness. Remove the top sheet of plastic and invert onto the pie dish. When the dough is arranged where you want it, peel off the second sheet of plastic (definitely don't leave that on!). Chill in refrigerator for about a half hour.

filling

6 cups fresh blueberries, rinsed, de-stemmed (if using frozen, defrost and drain)

1 lemon, grated zest of

1 tbsp lemon juice

3 tbsps quick cooking instant tapioca (or 1/4 cup flour)

1/2 cup sugar

1/4 tsp cinnamon

2 tbsps butter (unsalted), cut into small pieces

for egg wash

1 egg

1 tbsp milk

In a large bowl, gently toss the blueberries with the lemon zest, lemon juice, tapioca or flour, sugar, and cinnamon. Pour the blueberries into the pastry-lined pie dish and distribute butter cubes on top of the blueberries. Roll out the second half of the dough (use same technique as listed above) and set it on top of the berries. Fold the top edges of the dough under the bottom dough and crimp. Chill the pie in the refrigerator for another 30 minutes or until dough is firm. Heat the oven to 425°F. In a small bowl, whisk

the egg and milk together. When the pie is ready, take it out of the refrigerator and brush the top with the egg wash. Make four incisions in the top of the pie to release steam while baking. Bake 20 minutes then reduce heat to 350°F and bake for an additional 30 to 40 minutes (40 for me at 8500 ft.) or until the juices are bubbling and thick. Cool on a wire rack and serve at room temperature.