

Huckleberry Pie

<http://userealbutter.com/2021/10/02/huckleberry-pie-recipe/>

modified from [Saveur](#)

Note: This recipe makes a 9-inch pie. To make a 4-inch pie, halve the pie dough recipe and quarter the filling. Adjust the baking time accordingly and start monitoring the pie after 25 minutes.

pie crust

from [Serious Eats](#)

2 1/2 cups (12.5 oz. or 350g) all-purpose flour

2 tbsps (25g) granulated sugar

1 tsp (5g) kosher salt

10 oz. (2 1/2 sticks) cold unsalted butter, cut into 1/4-inch pieces

6 tbsps (3 oz.) ice cold water

Make the pie dough: Pulse 1 1/2 cups flour, sugar, and salt in the bowl of your food processor until mixed. Distribute the butter over the flour and pulse until the dough clumps together. Spread the dough evenly around the processor bowl with a spatula and sprinkle the remaining cup of flour over the dough. Give the dough 5 quick pulses to break up the dough. Empty the dough into a large bowl. Drizzle the cold water over the dough and use a silicone spatula to fold and press the dough until it just comes together in one lump. Divide the dough in half and form two 4-inch disks. Wrap tightly in plastic wrap and refrigerate for at least 2 hours. Dough can be frozen for up to 3 months (thaw in the refrigerator before using).

filling

1 cup granulated sugar

1/4 cup brown sugar, packed

1 tsp ground cinnamon

4 tbsps quick cooking tapioca (or 2 tbsps tapioca starch)

6 cups fresh huckleberries or thawed frozen huckleberries

2 tbsps fresh lemon juice

2 tbsps unsalted butter, cut into small pieces

1 tbsp turbinado sugar for finishing

egg wash

1 egg

1 tbsp milk or cream

Assemble the pie: Preheat oven to 425°F. Roll the top and bottom pastry dough balls out to 1/8-inch thickness on a lightly floured worksurface. Line your 9-inch pie plate with one sheet of pie dough. Combine 1 cup granulated sugar, the brown sugar, cinnamon, and tapioca in a large bowl. Gently fold the berries and lemon juice into mixture and let sit for 15 minutes. Spoon the filling into the pie crust and dot the top of the filling with the small pieces of butter. Cover the pie with the second sheet of pie dough and cut steam

vents into the top. Crimp the edges together. Whisk the egg and milk or cream together in a small bowl. Brush the top of the pie with the egg wash. Sprinkle your finishing sugar over the pie. Cover the edges of the pie crust with aluminum foil or a pie crust shield to prevent burning. [I set my pie on a baking sheet to catch drips.] Bake 35-40 minutes or until the crust is golden brown and the fruit juices are bubbling. Remove the foil for the last 15 minutes of baking. Let the pie cool. Serves 6-8.