

Blackberry Pie



Dough Ingredients

4.5 oz. unsalted butter, chilled
9 oz. pastry flour
.24 oz. salt
.24 oz. granulated sugar
Fine Zest from $\frac{1}{2}$ lemon
1 oz. egg, beaten
Cold water, as needed approximately 3-4 tsp.

Pie Ingredients

4 cups Florida Blackberries, mixing varieties is recommended
1 cup granulated sugar
 $\frac{1}{2}$ cup water
4 tbsp. cornstarch mixed with 4 tbsp. water
2 tbsp. lemon juice

Assembly

Pastry flour for rolling dough
1 egg, beaten
2 tbsp. granulated sugar

Dough Procedure

1. Sift together the pastry flour, salt, and granulated sugar. Add the lemon zest and cold butter. With your fingertips, break up the butter into large pea sized chunks. Toss them with flour as you go.
2. Beat the eggs and stir in. If needed, add 1 tsp. of water at a time until the dough just comes together. If there are a few patches of dry, that is ok.
3. Wrap tightly in plastic wrap, and chill for at least 1 hour.

Pie Procedure

1. Combine 1 cup of blackberries, 1 cup granulated sugar and $\frac{1}{2}$ cup water. Bring to a boil. Cook and smash with a spoon until they are broken up and soft.
2. Stir together the cornstarch and water. Add to pot while stirring. Bring to a simmer, and then simmer for 1 minute while stirring. Remove from heat and carefully stir in blackberries and lemon juice. Chill until completely cool.

Assembly

1. Preheat oven to 400°F.
2. Divide dough into half, but make one piece a little bit larger
3. Lightly dust your work surface with flour. Roll out the larger piece first. Roll it to approximately 1/8". (This is the thickness of the back of a chef knife blade). You will need a circle approximately 2 inches larger than the pie plate. Place this down in the bottom of a deep 8 or 9" pie plate, glass preferred. Make sure there are no holes or cracks, and the dough comes all the way up to the top of the plate. Patch the dough if needed. Trim off any excess dough that hangs off the edge of the plate.
4. Once the filling is cool, add this to the pie shell. Roll out the other piece of the pie dough to 1/8 of an inch. You will need a circle approximately 1 inch larger than the pie plate.
5. Brush the edge of the pie dough with the beaten egg. Gently place the second piece of pie dough on the top of the pie. Trim off any excess dough. Crimp the edges of the pie by pinching the dough between your two fingers, or use the tines of a fork.
6. Make 6 or 7 slits in the top of the dough around the center of the pie. Brush all the pie dough with the beaten egg, and then sprinkle with the granulated sugar.
7. Place on a lined pan, and bake until the crust is super golden brown, and the filling starts to bubble through the cracks, about 45 minutes to an hour.
8. Remove from oven and let cool at least 1 hour before serving.
9. Refrigerating the pie after baking will set the filling up very firm.

Yields one 8 or 9-inch pie, serves 8-9 people, depending on the slices

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