

Good for Almost Everything Pie Dough

*(Recipe adapted from Dorie Greenspan,
Baking From My Home to Yours)*

For a 9 inch Double Crust:

3 cups all purpose flour

1/4 cup sugar

1 1/2 tsp salt

2 1/2 sticks very cold unsalted butter, cut into tbsp size pieces

1/3 cup very cold vegetable shortening, cut into 4 pieces

About 1/2 cup ice water

Optional: (My additions):

1 tsp dried lavender (the eatin' kind, not the potpourri kind)

1 tsp orange zest



Directions:

Put the flour, sugar, lavender, orange zest and salt in a food processor fitted with a metal blade, pulse just to combine the ingredients. Drop in the butter and shortening and pulse only until the butter and shortening are cut into the flour.

Don't overdo the mixing - what you're aiming for is to have some pieces the size of fat green peas and others the size of barley. Pulsing the machine on and off, gradually add about 6 tablespoons of the water - add a little water and pulse once, add some more water, pulse again and keep going that way. Then use a few long pulses to get the water into the flour.

If, after a dozen or so pulses, the dough doesn't look evenly moistened or form soft curds, pulse in as much of the remaining water as necessary, or even a few drops more, to get a dough that will stick together when pinched. Big pieces of butter are fine. Scrape the dough out of the bowl and onto a work surface. Honestly, I added about 10 tablespoons of water to mine. So, you may need more than 6 here.

Divide the dough in half. Gather each half into a ball, flatten each ball into a disk and wrap each half in plastic. Refrigerate the dough for at least 1 hour before rolling.

You can roll the dough out onto a floured surface or between sheets of wax paper or plastic wrap or in a rolling slipcover. Butter or spray coat your pie pan and lay the dough down in it. trim your edges with a 1/2 inch overhang. I laid my bottom dough in the pie pan and my top piece out on some parchment on a baking sheet and refrigerated for about 30 minutes before assembling the pie.

Double-Crusted Blueberry Pie

*(Recipe from Dorie Greenspan,
Baking From My Home to Yours)*

1 double pie crust

5 cups fresh blueberries (about 2 1/2 pints)

1 cup of sugar, or a little more, to taste, plus more for dusting

1/2 cup all purpose flour

Pinch of salt

Coarsely grated zest of 1/2 lemon

Squirt of fresh lemon juice, or a little more, to taste (I used about 1 tablespoon)
1/4 cup dry bread crumbs (you can use packaged unseasoned crumbs)
1 large egg, beaten with 1 tsp of water, for egg wash
Sugar, for dusting (I used raw sugar here and the bigger crystals looked awesome!)

Directions:

While your pie crusts (in the pan and on the baking sheet), position a rack in the lower third of the oven and pre-heat the oven to 425 degrees F.

Put the berries in a large bowl and gently stir in the sugar, flour, salt, zest and juice; let sit for about 5 minutes. Taste the filling and add more sugar and/or lemon juice, if needed.

Remove the pie shell and top crust from the refrigerator. Sprinkle an even layer of the breadcrumbs over the bottom of the shell. Give the filling a last stir and turn it into the crust.

Using your fingertips, moisten the rim of the bottom crust with a little cold water. Center the top crust over the filling and gently press the top crust against the bottom. Either fold the overhang from the top crust under the bottom crust and crimp the edges attractively.

Using a small, sharp knife, cut 4 slits in the top crust crust and cut a circle out of the center, then lift the plate onto the baking sheet. If you have time, refrigerate the pie for about 30 minutes. The pie can also be wrapped airtight and frozen for up to 2 months. Brush the top crust with the egg wash, then sprinkle the crust with a little sugar, just to give it sparkle.

Bake the pie for 30 minutes. Reduce oven temperature to 375 degrees F, and bake the pie for another 30 minutes or so (total baking time is about an hour) or until the crust is a beautiful golden brown and the filling is bubbling up through the slits. If the crust seems to be browning too quickly, make a loose foil tent for the pie.

Transfer the pie to a rack and let it cool and settle for at least 30 minutes before serving. We let ours sit for about 3 hours before digging in...really good!

