

Bakerlady



Blueberries and Cream Pie

Pie Crust (from America's Test Kitchen)

- 1 1/4 cups all-purpose flour, plus extra for rolling out the dough
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 3 tablespoons vegetable shortening, cut into 1/4-inch pieces and chilled
- 5 tablespoons unsalted butter, cut into 1/4-inch pieces and chilled
- 4-6 tablespoons ice water
- 1 large egg mixed with 1 Tablespoon water (for egg wash)

Filling

- 3 cups blueberries
- 1 cup sugar
- 1/3 cup all purpose flour
- 2 large eggs, at room temperature
- 1/2 cup sour cream
- 1/2 teaspoon vanilla extract

Crumb Topping

- 2 1/2 Tablespoons brown sugar
- 2 Tablespoons sugar
- 1/2 teaspoon ground cinnamon
- pinch ground nutmeg (about 1/16th teaspoon)
- 1/4 cup unsalted butter, melted
- 1/2 cup plus 2 1/2 Tablespoons all purpose flour

Instructions

Process flour, sugar, and salt in food processor until combined. Add chilled shortening and pulse until coarsely ground. Add chilled butter and pulse until mixture resembles coarse crumbs. Transfer to large bowl.

Sprinkle 4 tablespoons water over flour mixture. Using rubber spatula, stir mixture until dough forms. If dough remains crumbly, add remaining 1 tablespoon water. Form dough into 4-inch disk, wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to 2 days. (Dough can be frozen, wrapped tightly in plastic and aluminum foil, for up to 2 months. Thaw completely at room temperature before using.)

Let chilled dough soften slightly at room temperature, about 10 minutes.

Working on lightly floured work surface, roll dough into 12-inch circle. Transfer dough to pie plate. Trim, fold, and crimp edges. Cover lightly with plastic wrap and place in the freezer for 30 minutes.

While crust is firming up, work on the filling. In a bowl of a stand mixer with the paddle attachment, mix together the sugar and flour. Add in the sour cream, eggs and vanilla extract and mix until combined. Take the pie out of the freezer and put the blueberries on the bottom of the crust. Pour the filling over the blueberries and spread it out.

Now make the crumb topping. Mix together the sugar, brown sugar, ground cinnamon and ground nutmeg. Pour the melted unsalted butter into the bowl and mix everything together. Add in the flour and mix until the ingredients form a crumble topping. Crumble the crumb topping over the pie.

Mix together 1 large egg and a Tablespoon of water and brush over the edge of the crust.

Bake the pie at 350 degrees for 50-55 minutes. Let the pie cool before cutting into slices. Then enjoy!