

Blackberry Pie

Makes one 8" pie



Ingredients

For the Crust

- 1 ⅔ cups all-purpose flour
- ½ teaspoon kosher salt
- 12 tablespoons (1 ½ sticks) unsalted butter, SUPER COLD, cut in small dice
- 6 tablespoons ice-cold water (maybe...)

For the Berry Filling

- 5-6 cups fresh blackberries, patted dry (you can use frozen berries just defrost them first and drain the liquid)
- ¼ cup to ⅓ cup sugar (this depends on how sweet your berries are -taste them first)
- 1 tablespoon fresh lemon juice
- 1 teaspoon lemon zest
- ½ teaspoon ground cinnamon
- ¼ teaspoon almond extract (optional)
- 2 teaspoons cornstarch

Steps

- To make the crust:** Add flour and salt to the bowl food processor and pulse. Add all of the super-cold cubed butter and pulse until large pea-size crumbles form. With the machine on, add the water - one tablespoon at a time. You may not need the full ½ cup. Once the mixture is almost together, remove it from the bowl to a piece of parchment paper. Flatten it out like a flat disc and wrap. Refrigerate for a couple of hours.
- In a large bowl combine berries, sugar, lemon juice and lemon zest, cinnamon, almond extract and corn starch. Fold ingredients together. Set aside.
- Remove dough from fridge and cut in half. Roll each half out on a lightly floured work surface to a large circle that will fill a 8" plate plate (about 12" in diameter). Put one circle into the bottom of the pie plate making sure to secure the dough all the way up the edges of the plate. The other circle will be the top crust.
- Preheat oven to 400°F.
- Spoon mixture into the pie crust. Carefully place the top crust on the pie. Secure the dough to the pie plate by pinching/crimping or pressing together with the tines of a fork. Cut the excess dough that is hanging beyond the pie plate. Cut four vent holes on top. (or make a lattice top as shown in the picture).
- Place pie on a baking sheet pan (in case juices bubble out) and bake in the middle rack of the oven for 30 minutes at 400°F. Lower temperature to 350°F. Using aluminum foil make a tent over the top of the pie to shield the crust from turning too brown. Continue baking for another 30 minutes or until the crust has browned and the filling is bubbly.
- Let pie cool completely before slicing and serving.