

## Dessert

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# Buttery Blueberry Pie

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**Servings: 8**

**Preparation Time: 25 minutes**

**Start to Finish Time: 1 hour 45 minutes**

**2 1/2 cups all-purpose flour**

**1/4 teaspoon salt**

**13 tablespoons cold butter (no substitutions), cut up**

**6 tablespoons ice water**

**5 cups blueberries**

**2/3 cup sugar**

**3 tablespoons cornstarch**

**1 tablespoon fresh lemon juice**

**pinch salt**

**1 large egg**

**1 tablespoon heavy cream or milk**

In a food processor, blend the flour and salt.

Add 12 tablespoons of butter and pulse until the mixture resembles coarse crumbs.

Sprinkle in the ice water, one tablespoon at a time, pulsing after each, until large clumps begin to form.

Shape the dough into two disks, one slightly larger than the other. Wrap and refrigerate for 30 minutes or overnight.

Preheat the oven to 400 degrees.

On a lightly floured surface, with a floured rolling pin, roll the larger disk of dough into a 12-inch round. Ease the dough round into a 9-inch pie plate. Gently press against the bottom and up the sides of the plate without stretching. Trim the dough edge, leaving a 1-inch overhang. Fold the overhang under.

Line the pie shell with foil. Fill with pie weights or dried beans. Bake for 20 minutes.

Remove the foil with the weights. Bake 10 minutes, until golden.

Meanwhile, in a large bowl, gently toss the blueberries, sugar, cornstarch, lemon juice and salt until well combined.

In a small bowl, whisk the egg and cream.

On a lightly floured surface, with a floured rolling pin, roll the remaining disk of dough into an 11-inch round.

Place the warm crust on a foil-lined jelly-roll pan. Spread the filling evenly in the crust. Dot with the remaining tablespoon of butter. Brush the egg mixture onto the rim of the crust.

Transfer the dough: Carefully roll around a lightly floured rolling pin and unroll onto the top of the pie, centering the round. Gently press the dough to seal against the rim of the crust, trimming any excess. Brush the top crust with the egg mixture. Cut slits in the center.

Reset the oven to 375 degrees.

Bake 1 hour or until the top crust is golden and the blueberry mixture bubbles.

Cool completely on a wire rack.

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Per Serving (excluding unknown items): 278 Calories; 1g Fat (4.3% calories from fat); 5g Protein; 62g Carbohydrate; 4g Dietary Fiber; 27mg Cholesterol; 82mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 1 Fruit; 0 Fat; 1 Other Carbohydrates.