

Blueberry Pie

Ingredients

10 T Butter (cold, cut into pieces)
3 c Flour (plus 3 tablespoons)
1 1/2 c Sugar (plus 2 tablespoons)
1 t Salt
1/2 c Shortening (cold, cubed)
6 c Blueberries
1 c Blueberry Jam
1 Lemon (juiced and zested)
1/4 c Orange Juice

Instructions

1. Spray 9-inch pie plate with vegetable spray.
2. Make the crust: Pulse 3 cups flour, 2 tablespoons sugar, and 1 teaspoon salt in a food processor to combine. Add 8 tablespoons butter and 1/2 cup shortening and pulse until the mixture looks like coarse meal. Gradually add 1/2 to 2/3 cup ice water, pulsing until the dough just comes together; scrape down the sides of the food processor.
3. Put the dough on the floured surface and roll it into a ball. Cut the dough in half; roll out 1 piece into a 13-inch round, about 1/8 inch thick. Gently roll up the dough onto the floured rolling pin and unroll into the pie plate. Press the dough into the bottom and sides of the pan; refrigerate until ready to use. Roll out the second half of

Blueberry Pie

the dough into a 13-inch round, about 1/8 inch thick. Lay it on a parchment paper-lined baking sheet and refrigerate.

4. Making the filling: Combine 3 cups blueberries and 1/2 cup sugar in a small saucepan over medium heat. Bring to a simmer, then cook until reduced by half, about 20 minutes. Scrape the mixture into a large bowl; add the remaining 3 cups blueberries and 1/2 cup sugar, the jam, 3 tablespoons flour, lemon zest and juice, and pinch of salt. Stir to combine and set aside to cool completely.

5. Preheat the oven to 425 degrees. Spoon the filling into the crust-lined pie pan. Dot with 2 tablespoons butter. Roll up the chilled dough on the floured rolling pin and unroll it over the blueberry filling. Trim the overlapping edge to

Blueberry Pie

about a 1 1/2-inch overhang. Tuck the edge of the top crust under the edge of the bottom crust. Pinch the edge to flute and seal. Use a small knife to cut a 1-inch hole in the center of the top crust.

6. Put the pie on a baking sheet. Bake in the center of the oven for 15 minutes. Reduce the oven temperature to 350 degrees and bake 30 more minutes.

7. Meanwhile, make the glaze: Combine 1/2 cup sugar, orange juice and 1/4 cup water in a small saucepan over low heat. Simmer gently until the glaze coats the back of a spoon about 10 minutes. Open the oven door and slide the rack out slightly. Pour the glaze over the pie and into the opening in the top crust. Reduce the oven

Blueberry Pie

temperature to 325 degrees and bake until the crust is golden brown, about 10 or 15 more minutes.

8.Remove the pie from the oven and allow it to cool overnight before slicing.