

## Deep Dish Blueberry Pie



3 cups Flour  
1 $\frac{1}{2}$  tsp Salt  
1 cup Shortening  
10-15 Tbsp Ice Water

1 large Egg  
2 Tbsp Half & Half

6 cups Blueberries (fresh or thawed)  
2 tsp Lemon Juice  
1/2 cup Sugar (or less to taste) plus 1 Tbsp  
1/4 cup Flour  
Pinch Ground Cinnamon  
Pinch Grated Nutmeg  
1 Tbsp Butter (unsalted)

A solid work surface is required to roll out the dough. A small marble slab may be refrigerated along with the dough to help keep everything cold.

Prepare Dough: Sift flour and salt together. Cut 1/2 cup shortening in the flour until it is the consistency of cornmeal. Cut the other 1/2 cup shortening into the flour mixture until it is the consistency of peas. Sprinkle a couple Tbsp ice water into the mixture and fluff to mix (do not stir). Continue adding ice water a couple Tbsp at a time until thoroughly moistened. The dough is ready when a small ball formed in hand will not crumble.

Divide the dough into two equal parts. Place each half on wax paper and form into balls, then flatten into disks approximately 5 inches in diameter. Wrap with the wax paper and refrigerate 10-15 minutes.

Place more wax paper on rolling surface and sprinkle with flour. Place one dough disk on surface and sprinkle with flour. Place wax paper on top of dough and roll out from center until 1/8-inch thick and about 13 inches in diameter. Repair cracks in dough with finger moistened with ice water. Refrigerate and sprinkle with flour as necessary to roll out smoothly. DO NOT OVERWORK PASTRY DOUGH.

Fit pastry into deep dish pie plate. Push pastry into corners for a good fit. Trim edge even with outside rim of pie plate. Refrigerate.

Prepare Filling: Combine the blueberries, lemon juice, 1/2 cup sugar, flour, cinnamon, and nutmeg. Turn into the chilled pastry. Dot with butter. Refrigerate.

Finish and Cook: Preheat oven to 425°F. Whisk together egg and half & half for glaze.

Roll out 2<sup>nd</sup> pastry until 1/8 inch thick. Lift pastry by rolling it over rolling pin; then unroll loosely over filled pie. Trim 1/2 inch beyond edge. Tuck top crust under edge of lower crust. Seal and flute edge with fingers, fork, etc. Cut several slits in top. Brush egg glaze over all exposed pastry. Sprinkle with sugar.

Fold strip of foil around rim of crust. Bake for 20 minutes. Reduce heat to 350°F and continue baking for another 20 minutes. Remove foil and continue baking for 10 to 20 minutes, until golden brown.

Bonus: Gather scraps of pastry into a ball. Roll out, spread with butter, and sprinkle with cinnamon sugar. Roll into log and cut into inch-long sections. Bake on cookie sheet for 5 to 10 minutes until golden brown. Enjoy!!

