



Blue Ribbon Blueberry Pie

YIELD: ONE 9" PIE

This deep-dish blueberry pie celebrates the summer harvest of one of America's favorite berries.

INGREDIENTS

CRUST

2 ¼ cups (311g) King Arthur Pastry Flour Blend
2 tablespoons (18g) Dried Buttermilk Powder
1 ½ teaspoons table salt
16 tablespoons (227g) unsalted butter, cold; cut into ½" cubes
6-9 tablespoons (85g-128g) ice water

FILLING

1 cup (198g) granulated sugar
½ cup (92g) King Arthur Pie Filling Enhancer
¼ teaspoon Vietnamese Cinnamon
8 cups (1120g-1360g) blueberries, washed and drained
2 tablespoons (28g) lemon juice
2 tablespoons (28g) unsalted butter, melted
Sparkling Sugar, for sprinkling on top

INSTRUCTIONS

1. **For crust:** In large bowl, combine flour, buttermilk powder, and salt. Work in butter in two batches, leaving some pieces as large as your thumbnail.
2. Sprinkle in ice water 1 tablespoon at a time, tossing with fork and adding water until dough is cohesive.
3. Divide dough into two pieces, one twice as big as the other. Wrap in plastic and chill for 30 minutes before rolling.
4. Roll crust to 12"-13" round about ¼" thick, large enough to fit a 9" King Arthur Pie Pan. Place crust in pan, trim edges, and refrigerate. Preheat oven to 425°F with rack in the center.
5. **For filling:** In large bowl, whisk together sugar, Pie Filling Enhancer, and cinnamon.
6. Add berries, lemon juice, and melted butter and stir to combine. Spoon mixture into prepared crust.
7. Roll top crust to ¼" thick and cut and weave a lattice pattern over the berries. Trim excess overhang and crimp edges together. Spritz with water and sprinkle with Sparkling Sugar.
8. Bake for 15 minutes, then reduce oven temperature to 350°F and bake for another 40-50 minutes, covering edges with an Adjustable Pie Shield if browning too quickly. When done, filling will be bubbling and crust will be golden brown.
9. Remove from oven and let cool for at least 1 hour before serving.



NEW ADJUSTABLE PIE SHIELD

Adjustable shield, featuring our King Arthur crown logo, wraps around pie crust edges to protect from over-browning or burning. Fits 8"-10" pie pans for a foil-free, perfectly golden finish every time. #400421 **\$12.95**

9" PIE PAN #210497 **\$16.95**