

## Maine Blueberry Pie



### *For the double crust:*

2-1/2 c all-purpose flour

1/2 t salt

1 lb. unsalted butter (2 sticks) cut into small pieces

6-8 iced water

1 egg (for egg wash)

### *For the filling:*

5 c Maine blueberries

3 T all-purpose flour

1/2 c sugar

1 t lemon juice

1-1/2 T butter

In a large mixing bowl sift together the flour and salt. Next cut large pieces of the cold butter into the dry mix. The mixture should look coarse and damp with both large and small clumps.

Next add the cold water to the dough one tablespoon at a time and use two forks to mix in the water by pulling up the dry ingredients from the bottom of the bowl and then pushing it down again. Continue adding the water until the dough begins to form. It should feel damp, but not wet. Don't add more water than is necessary.

When the dough is ready divide it into two portions, one larger than the other for the bottom pastry. Form each portion into a ball, wrap them in plastic and store the dough in the fridge for at least an hour, if not more.

While the dough is chilling, combine all of the ingredients through the lemon juice (not the butter) into a mixing bowl. Preheat the oven to 400F.

Next, remove the dough from the refrigerator and unwrap the larger of the dough portions. Place the ball on a floured surface and roll out the dough. (Make sure to flour your rolling pin as well.) Once the dough has reached adequate size, place it in the bottom of your desired pie pan. Fill with the reserved blueberry filling and slice 1-1/2 tablespoons of butter over the berries.

Repeat the rolling process for the top crust and roll it out over the berries. Pinch the seams of the crust, brush with an egg wash and cut air vents over the top of the crust. Bake for 40 minutes. Serve warm or room temperature.