

# WILD BLUEBERRY PIE

MAKES 4-8 WEDGES OR  
ONE LARGE SERVING

*\*This is the full recipe  
on Page 87 of A Bite of Boulder*



## **CRUST**

2½ cups all-purpose flour  
2 tablespoons sugar  
½ teaspoon salt  
2 sticks (1 cup) chilled unsalted butter, cubed  
1 egg yolk  
1 tablespoon fresh lemon juice (or vinegar)  
About ¼ cup ice cold water  
Milk, for brushing top

Combine flour, sugar, and salt in a bowl. Add chilled or frozen butter in tiny cubes and mix into flour until crumbly with some pea-sized chunks. Do not overmix.

Mix egg yolk with lemon juice and a tablespoon of ice water, as needed. Add to the flour mixture and then sprinkle on the remaining ice water.

Work the dough gently until it forms a ball. Add flour as necessary.

Form into two discs and cover. Let dough rest at least three hours in the refrigerator.

## **FILLING**

4 tablespoons unsalted butter  
3 pounds (about 8 cups) frozen  
wild blueberries  
1 cup sugar  
3 tablespoons fresh lemon juice  
1½ teaspoons vanilla extract  
Pinch of salt  
Pinch of cinnamon  
½ teaspoon finely grated lemon zest  
1/³ cup cornstarch

Melt butter in a saucepan, preferably nonstick, over medium heat. Add 4 cups of blueberries and stir in sugar, lemon juice, vanilla extract, salt, cinnamon, and zest, if desired.

Sprinkle in cornstarch while stirring constantly. Cook until the filling bubbles and thickens. Remove from heat.

### **TO COOK THE PIE**

Preheat oven to 450.

Roll out bottom crust — try not to stretch it — and place in a 9-inch, deep-dish glass pie pan.

Add remaining frozen blueberries and top with filling from pan. Gently mix filling with blueberries.

Top with crust and crimp the edges, sealing with water. If you don't make a lattice, cut a few vents in the top crust to let the steam out. Brush top with milk.

Bake on a cookie sheet in the low part of the oven for 30 minutes.

Lower heat to 350 degrees and bake for another 40 to 50 minutes. Deep-blue thick juice should be bubbling up. Pick up the pie with oven mitts to make sure the bottom crust is lightly browned. Shield the crust if it's browning too quickly, with an aluminum foil sleeve.

Remove from oven and allow to cool for at least three hours before slicing, but do not refrigerate.

Enjoy!