

# Tamara's Blueberry Pie

6 to 8 cups (about 4 pint packages) fresh blueberries (frozen work too!)

$\frac{1}{2}$  cup sugar

$\frac{1}{4}$  cup cornstarch

1 tsp. grated lemon peel

1 Tbs. fresh lemon juice

Crust:

1 cup (2 sticks) cold butter, cut into 8 chunks

$2\frac{1}{4}$  cups flour

1 tsp. salt

1 tsp. sugar

$\frac{1}{4}$  plain vodka, mixed in with  $\frac{1}{4}$  cup cold water

Wash:

1 egg yolk

1 Tbs. heavy cream

Prepare crust:

In a food processor with blade attachment, combine flour, sugar and salt. While pulsing processor, add butter, one piece at a time, to flour mixture. Continue adding butter pieces until all are added, and the mixture looks dry, and, as they say, like small peas.

With the food processor running, slowly add the cold water/vodka mixture to the flour/butter mixture. The dough will begin to come together, and when it forms a ball, stop the processor. It's okay if a little of the flour is not incorporated.

Turn out the dough ball onto a floured board, knead just a few turns to finish combining any flour, then separate into two equal parts. Roll each part into a 10" round. Place one round into the pie plate, finish the edges, trimming any excess, and place in the refrigerator.

From the second round of pie dough, cut out as many tiny shapes as you can, set aside.

Prepare Filling:

Place blueberries in a bowl, smash a few with a fork. Add sugar, lemon peel, and lemon juice, and stir to combine. Turn berries out into the pastry lined plate.

Top pie with the tiny flower shapes, covering the entire pie.

Prepare egg wash:

Combine 1 Tbs. heavy cream with egg yolk. Lightly brush over entire piecrust, including edges.

Place pie on a foil or parchment covered cookie sheet and place in oven, 350 degrees, for 50 to 60 minutes, until crust is brown and filling bubbles.

Allow to cool completely on a rack. Makes one 9" pie.