Wild Blueberry and Apple Pie

Makes one 9- to 9 1/2-inch pie
1 recipe Flaky Pie Dough
5-6 peeled and cored baking apples (Honeycrisp, Empire, Cortland, Braeburn), sliced 3/8 inch thick to make 7 to 8 cups
2 tablespoons freshly squeezed lemon juice
1/2 cup packed light brown sugar
1/4 cup flour
1 teaspoons ground cinnamon
1/2 teaspoon salt
1 1/3 cups Maine wild blueberries, fresh or frozen
2 tablespoons unsalted butter
1 egg beaten with 1 tablespoon water
2 teaspoons granulated sugar (for sprinkling)

1. If you've refrigerated the dough, remove it from the refrigerator to soften slightly while you make the filling.

2. In a large bowl, toss the apples with the lemon juice, brown sugar, flour, cinnamon, salt, and nutmeg. Stir in the blueberries.

3. On a lightly floured surface or between 2 sheets of parchment paper, roll the smaller disk into a 12-inch circle that is about 1/8-inch thick. Line the pie pan with the dough, and trim the pastry so that it is even at the edge. Mound the filling in the pie pan. Dot it with small pieces of the butter.

4. Roll out the remaining dough into a 13-inch circle and lay it gently on top of the fruit. With scissors, trim the excess overhanging pastry, leaving a 1-inch border all around. Tuck the border under the bottom crust and crimp or press the edges with a fork.

5. Freeze the pie for 1 hour.

6. Set a baking sheet on the middle rack of the oven. Preheat the oven to 425ºF.

7. Brush the egg wash over the pie, including the edges. With a sharp paring knife, cut 5 or 6 1-inch vents on top. Sprinkle with sugar.

8. Place the pie on the baking sheet. Bake for 20 minutes. Reduce the heat to 375ºF and bake for another 35 minutes, or until the crust is brown and the filling bubbles. (Total baking time is about 55 minutes.) If the crust browns before the filling bubbles, cover loosely with foil. The pie is best served on the day it is made, but leftover pie is especially good reheated in the oven.

Flaky Pie Dough

Makes enough for 1 double-crust or 2 single-crust 9- or 10-inch pies
4 cups all-purpose flour
3 tablespoons granulated sugar
1 1/2 teaspoons fine sea salt
1 1/4 cups (2 1/2 sticks) unsalted butter, cut into 1/2-inch cubes
8 to 10 tablespoons ice water, plus more as needed
1. Combine the flour, sugar, and salt in the bowl of a stand mixer. Add the butter pieces, separating them as you add them, and toss to coat them with the flour. Freeze for 20 minutes.

2. On low speed, with the paddle attachment, mix until the butter is in flat, dime-size pieces. This should take 2 to 3 minutes. Gradually add 8 tablespoons of the ice water and mix on low speed until the dough clumps together and no dry spots remain, stopping before the dough forms a ball. Add more water, 1 tablespoon at a time if dough seems too dry. (A small handful should hold together firmly when pressed without cracking at the edges.)

3. Tip the clumps onto the countertop and divide into equal 2 mounds if making single pie shells. If making a double-crusted pie, make one mound slightly larger than the other, especially if there is mounded fruit in the filling. Press the clumps together to form 2 flat disks, and enclose them in plastic wrap. Use the dough immediately, or wrap it in plastic wrap and refrigerate it for up to 2 days (the dough will discolor after 2 days) or freeze it, enclosed in a zipper freezer bag, for up to 2 months.

To make by hand: Place the dry ingredients and butter in a bowl and freeze as directed in step one. Use your fingers to flatten the pieces of butter and toss them in the flour to coat them. Drizzle the water over the dough and use both hands to toss the liquid and dry ingredients together until the dough forms large clumps. Shape as directed above.

©2009-2018 Sally Pasley Vargas. Writing and photography, all rights reserved.