

MIXED BERRY PIE

YIELD: 1 pie; serves 8-10 people | TIME: 20 minutes prep + 45 minute bake



WHAT YOU NEED:

DOUGH INGREDIENTS

510g all-purpose flour
339g cold unsalted butter (cubed)
22.5g granulated sugar
2 tbsp apple cider vinegar
1 cup water with ice
1 pinch kosher salt
1 egg (for egg wash)

PIE FILLING

8 cups mixed berries (blueberry and blackberry used in recipe)
1 cup granulated sugar
Juice from half of a lemon
1/3 cup cornstarch
1tsp vanilla extract
Zest from half of a lemon

PREPARATION:

STEP 1: MAKE THE DOUGH

Add the flour, sugar, salt, and cold butter cubes to the bowl of a food processor, and pulse until combined. If using a stand mixer, mix on low to combine until the butter is broken into very small pieces. If mixing by hand, cut the butter in until it resembles coarse sand. Add the apple cider vinegar and pulse or mix a few more times until combined. With the food processor on low, slowly add the ice water, a drizzle at a time, until the dough just comes together. It should hold when pinched together, but should not be wet.

Divide the dough into two equal pieces, and flatten into disks (this makes it easier to roll out when it's time to bake). Wrap each disk in saran wrap and refrigerate for at least 2 hours or overnight until firm. When you're ready to bake, allow the dough to warm up for about 5 minutes at room temperature. To use, roll out on a floured surface and proceed according to the recipe.

STEP 2: PREPARE DOUGH FOR BAKING

Once you've let your dough chill in the refrigerator, remove one disk and allow it to come to room temperature, or about 5 minutes. Then, pre-heat your oven to 425°F/218°C.

On a well floured surface, roll out the dough until it's about 1/8" thick and approximately 1" wider than your Challenger Bread Pan. Make sure to keep rotating the dough as you roll to keep it from sticking. Drape half the dough over the rolling pin and carefully lift it into the Challenger Bread Pan base. Press it into the pan, trim off the excess, and return to the refrigerator to chill while you prepare the filling. Be careful not to stretch the dough as you press it, as this will cause it to shrink back when it bakes.

STEP 3: MAKE THE FILLING

While the pie base is chilling, combine the berries, sugar, lemon juice, and zest in a large heavy-bottomed pot. Simmer over medium heat until the berries release their juices, about 5-10 minutes. Taste for sweetness, and adjust as desired.

Remove a few tablespoons of berry juice from the pot and combine it with the cornstarch to create a slurry. Add the cornstarch to the pot with the berries, and stir until thickened, smooth, and bubbly. This can happen very quickly, but may take up to 5 minutes.

Remove from heat and stir in the vanilla. Transfer to a container to cool as you prepare your lattice or crust decoration of choice.

See tools on next page.



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WHAT YOU NEED:

TOOLS

Challenger Bread Pan
Cooling Rack or Trivet
Food Processor or Stand Mixer
Large heavy-bottomed pot
Pastry Brush
Rolling Pin
Saran Wrap
Star-shaped cutter or decoration
of your choice
Wooden Spoon

PREPARATION:

STEP 4: ASSEMBLE THE PIE

While the filling is cooling, prepare your lattice and/or decorations as desired with the second disk of dough. If you prefer not to make a pie lattice, simply roll out the second disk to be the same size as the first.

Remove the chilled base from the refrigerator, and add the filling. Cover with the lattice and decorations, and egg wash the crust using a pastry brush. If you do not make a lattice, be sure to cut vent holes in the top of the pie for the steam to escape.

Refrigerate the assembled pie for 15-20 minutes before baking to prevent it from losing shape in the oven.

STEP 5: BAKE

Remove your chilled, assembled pie from the refrigerator and bake on the middle rack at 425°F/218°C for 15 minutes.

After 15 minutes, reduce the temperature to 375°F/190°C and continue to bake for 30-40 minutes, or until the filling is bubbling and the crust is golden brown. If it's browning too quickly, cover the pie with foil as it bakes.

Remove from the oven and allow to cool completely before serving. Store any leftovers in an airtight wrapping or container for up to 1 week in the refrigerator.

