

“Blueberry Pie a la Mode”

1st Place, Summit Farmers Market Berry Pie Contest
by Paige Schleimer

Pie Crust

- 2 ½ cups all-purpose flour
- 1 cup unsalted butter cut into ¼ inch cubes
- 1 teaspoon salt
- 1 teaspoon sugar
- 6 tablespoons ice water
- 3 tablespoons fresh squeezed orange juice

Put dry ingredients in a food processor and pulse a couple times. Add half the butter and pulse a couple more times. Add remaining butter and pulse until the butter pieces are the size of a pea. Add the water and orange juice one tablespoon at a time until the dough comes together. Wrap and chill.

Filling

- 8 cups fresh blueberries
- 2 tablespoons lemon juice
- Zest of one lemon
- 1 Granny Smith apple (peeled, grated)
- ½ cup white sugar
- 2 tablespoons tapioca granules
- Jigger of Brandy

Mash and cook half the blueberries in a saucepan over medium heat until juices are reduced by half. Remove from heat and add all remaining ingredients and refrigerate overnight.

Crumb Topping

- 1 cup flour
- ½ cup sugar
- ¼ cup brown sugar
- ½ cup oats
- ½ cup cold butter cut into ½ inch cubes

Combine ingredients by hand you have a coarse crumb mixture. Refrigerate mixture until you are ready to use it.

Assembly

Preheat oven with baking sheet on the lowest rack to 400°. Roll out bottom crust on floured surface. Sprinkle bread crumbs over the bottom. Add chilled filling, layer crumb topping over the blueberry mixture. Finish with a lattice top crust. Brush the top crust with egg wash. Transfer pie to preheated baking sheet and bake for 30 minutes, reduce heat to 350 and bake for another 40 minutes.



Vanilla Bean Ice Cream

- 1 cup whole milk
- $\frac{3}{4}$ cup sugar
- 2 cups heavy cream
- 6 large egg yolks beaten
- 1 vanilla bean
- 2 teaspoons vanilla extract

Heat milk, sugar and 1 cup heavy cream until almost boiling. Remove from heat, allow to cool slightly. Slowly add milk mixture to beaten egg yolks, whisking constantly. Return mixture to heat and allow to thicken. Remove from heat and add vanilla extract and seeds from vanilla bean. Chill overnight then churn according to your ice cream machine's instructions.