

“Raspberry Sour Cream Pie”

3rd Place, Summit Farmers Market Berry Pie Contest

By William Hornbake

Ingredients

- 2 eggs
- 1 ⅓ cups sour cream
- 1 teaspoon vanilla extract
- 1 cup white sugar
- 1 pinch salt
- ⅓ cup all purpose flour
- 3 cups raspberries
- ½ cup brown sugar
- ½ cup all purpose flour
- ½ cup chopped walnuts
- ¼ cup butter (chilled)

Pie Crust

- 145 grams all-purpose flour (about 1 cup)
- ½ teaspoon kosher salt
- 1 stick cold unsalted butter (1/4 pound), cut in 1/8-inch pieces
- 3 tablespoons ice water



Crust Directions

- Put flour and salt in the bowl of a stand mixer or food processor. Add butter and quickly cut it into flour until mixture resembles coarse meal.
- Add ice water and mix briefly, about 30 seconds, to form a soft dough. Remove dough, shape into a thick disk, wrap in plastic and refrigerate for at least 2 hours or overnight. Bring to cool room temperature before rolling.
- To roll, lightly flour dough and counter. Roll out gradually, periodically letting dough rest for a moment before continuing. This makes rolling easier and will keep dough from shrinking back during baking.
- Roll dough to a thin round approximately 13 inches in diameter, then trim to make a 12-inch circle (refrigerate and save trimmings for patching). Lay dough loosely into a 9 1/2-inch fluted tart pan with removable bottom, letting it relax a bit. Fold overlap back inside to make a double thickness, then press firmly against the pan so the finished edge is slightly higher than the pan. Refrigerate or freeze for an hour before pre-baking.

Filling Directions

1. Preheat oven to 400°
2. In a large bowl, beat eggs until light and lemon-colored. Whisk sour cream and vanilla. In a separate bowl, mix sugar, flour and salt together. Stir into egg mixture. Gently fold into raspberries. Pour filling into pie crust.
3. Bake without the topping in a preheated oven for 30 to 35 minutes, or until the center begins to set.
4. While pies bake, make the topping: in a medium bowl, mix together brown sugar, flour and chopped nuts. Cut in butter until crumbly. Set aside.
5. Sprinkle pie with topping and return to oven for 10-15 minutes, or until topping is golden brown. Allow to cool before serving.