



Favorite Blueberry Crumb Pie

Directions

PREHEAT OVEN TO 375 °F.

PIE CRUST:

Roll out pate brisee or your favorite pie crust to fit pie pan. (I use a 12-inch cast-iron pan) Fit crust into pan and refrigerate for 20 minutes while you make the filling.

FILLING:

Whisk together filling sugar, cornstarch and salt. Toss together with blueberries and lemon juice until evenly distributed. Put filling in a 12-inch cast iron pan with pie crust.

CRUMBLE TOPPING:

Cut butter into small pieces. In medium sized bowl mix together flour, brown sugar, white sugar and salt. Add butter to mix and use cutter or hands mix together until large crumbs form. Can be refrigerated until ready to use. Spread evenly on top of filling.

BAKE:

Put pan on a cookie sheet lined with foil to catch any spills while cooking. Bake on center rack for about 1 1/2 hours until center is bubbling and crumb topping is browned. Cool on rack for 1 hour, server with ice cream or whipped cream.

I like LOTS of crumbles. You can divide crumble topping in half, if desired.
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Ingredients

PATE BRISEE PIE DOUGH

BLUEBERRY FILLING:

- 3/4 granulated sugar
- 1/4 cup cornstarch
- 1/2 teaspoon fine sea salt or kosher salt
- 6 cups fresh blueberries (about 2 pounds or 3 pints)
- 1-2 Tablespoons fresh lemon juice, depends on blueberries.

CRUMB TOPPING:

- 1 1/2 cups all-purpose flour
- 2/3 cup packed brown sugar
- 12 Tablespoons of cold butter (6 oz)
- Pinch of sea salt

Prep Time

TOTAL TIME: 40 MIN

- Prep: 20 min
- Cook: 60 min
- Feeds: 6-8 people