

Salt and Serenity

Wild Blueberry and Peach Pie

This year I got lazy and decided to not peel my peaches. I discovered that during baking the skin broke down and was undetectable in the finished pie. So don't bother peeling.

Pastry

Dough:

358 grams all-purpose flour
1/8 teaspoon cinnamon
1 tablespoon granulated sugar
1 teaspoon kosher salt
1/4 teaspoon baking powder
57 grams cold shortening
170 grams cold unsalted butter, cut into cubes
2 teaspoons cider vinegar
6 Tablespoons cold water

Pie Filling:

665 grams wild or regular blueberries (about 4 cups)
600 grams peaches (about 4 peaches)
1/2 - 3/4 cup sugar, depending on how sweet your fruit is
3 tablespoons Minute Tapioca
1/2 teaspoon Diamond Crystal Kosher salt
1/2 teaspoon ground cinnamon
Zest of 1 lemon
1 tablespoon butter, cut into 6 tiny pieces

Pie Assembly:

1 egg mixed with 1 tablespoon cold water
2 Tablespoons coarse sugar

1. **Make the dough:** In the bowl of a food processor, mix the flour, cinnamon, sugar, salt, and baking powder. Add the shortening and process until well incorporated. Add the butter and pulse until pea-size nuggets of butter remain. Add the vinegar and water, and pulse until dough is just holding together. Divide into 2 even discs. Roll out each disc, between 2 sheets of parchment paper into a rough 12-inch circle, about 1/8 inch thick. Chill dough circles for about 30 minutes.
2. **Make filling:** Cut peaches in half. Remove pit and cut each half into 4-6 wedges, depending on size of peaches. Place peach wedges and blueberries into a large mixing bowl. Add sugar, Minute tapioca, salt cinnamon and lemon zest. Stir well and let sit for about 15 minutes before adding to pie shell.
3. Preheat oven to 400°F. Remove dough circles from fridge and let sit for about 5-10 minutes until dough is slightly pliable. Line 9-inch Pyrex pie plate with one sheet of dough. Pour filling into lined pie dish. Place other dough circle onto a cutting board and, using a fluted or straight-edged pizza wheel or a sharp knife, cut the dough into 3/4-inch-wide strips.
4. To make a lattice topping, it is helpful to watch the video on the blog post. Here are some written instructions as well.

5. Brush edges of the bottom dough with a bit of water. Lay five dough strips over the filled pie parallel to each other and evenly spaced. Use longer strips in the middle and shorter towards the edges of the pie.
6. Arrange the pie in front of you with dough strips facing away. Carefully fold back the second and fourth strips towards you then lay a shorter strip of dough perpendicular to other dough strips.
7. Unfold second and fourth dough strips over the new strip. Fold back the first, third and fifth strips towards you then lay another strip of dough across the pie. Unfold the first, third and fifth strips over the new strip.
8. Repeat until pie is covered with a lattice crust.
9. Using scissors, trim dough strips overhanging the pie by $\frac{3}{4}$ inch. Use fingers to fold edges of dough underneath itself so that it creates a thicker, $\frac{1}{4}$ -inch border that rests on the lip of the dish.
10. Decoratively crimp the edges with your fingers or a fork. Place pie on baking sheet and freeze for about 15 minutes.
11. Brush pie with egg wash and sprinkle with sugar.
12. Bake the pie for 30 minutes. Reduce the oven temperature to 375°F and bake until the crust is golden brown and the filling is bubbling, 30 to 40 minutes more. If the crust starts to get too brown, tent loosely with foil.
13. Remove from the oven and cool completely on a wire rack, about 4-6 hours, before slicing.