

# Blueberry Pie

Yields: 16 hand pies

## **Ingredients:**

All-Purpose Flour	225 g (1 2/3 cup)
Granulated Sugar	15 g (1 Tbsp)
Kosher Salt	4 g (1 tsp)
Unsalted Butter, cold	225 g (8 oz)
Ice Water	4 oz (1/2 cup)
Blueberries	12 oz (2 cups)
Lemon Zest	1 Tbsp
Lemon Juice	1 tsp
Granulated Sugar	1 oz ( 2 Tbsp + 1 tsp)
Kosher Salt	Pinch
Instant Tapioca	1 ¼ tsp
Egg, lightly beaten	1 each
Raw Sugar	2 Tbsp

## **Method:**

1. **For Pie Crust:** For the Dough: Whisk flour, sugar, and salt together in a medium bowl. Cut butter into 1/2-inch cubes (this size is important, as smaller pieces will melt too fast) and toss with flour mixture to break up the pieces. With your fingertips, smash each cube flat. Stir in water, then knead dough against the sides of the bowl until it comes together in a shaggy ball. Dough temperature should register between 65 and 70°F (18 and 21°C); if not, refrigerate briefly before rolling and folding.
2. **Make the Layers:** On a generously floured work surface, roll dough into a roughly 10- by 15-inch rectangle. Fold the 10-inch sides to the center, then close the newly formed packet like a book. Fold in half once more, bringing the short sides together to create a thick block. Divide in half with a sharp knife or bench scraper. Dough temperature should still be somewhere between 65 and 70°F (18 and 21°C); if not, refrigerate briefly before proceeding.
3. **Preheat oven to 375°.** Roll out dough on a floured surface until 1/8" thick. Using a large circular cutter, cut out 16 rounds. Cover with plastic wrap and place in refrigerator on a parchment paper lined sheet-pan or cutting board.
4. **For the pie filling:** Add half of the blueberries into a medium sized saucepan set over medium-low heat. Gently mash the berries with a wooden spoon and cook until the berries' juices are bubbling and have reduced by nearly half. Remove from stovetop and cool.

5. Combine the granulated sugar, salt, and tapioca starch together. Combine this mixture in a large bowl with the cooked blueberries, fresh blueberries, grated apple, lemon zest, and lemon juice.
6. **To assemble hand pies:** Place one to two tablespoons of the blueberry pie filling onto the middle of one of the cut-out pie crust rounds. Using a pastry brush, brush egg-wash around the circumference of the dough, then fold over onto itself, creating a semi-circle. Press the tines of fork into the edge of the hand pie to seal the edge. For best baking, the pies should be refrigerated for 15-20 minutes before baking.
7. In a 350°F oven, bake hand pies, rotating sheet halfway through, until juices are bubbling and pastry is golden brown, 35–40 minutes (juices will run onto parchment). Transfer to a wire rack. Serve warm or at room temperature.