

Dreamy Creamy Blueberry Slab Pie



Servings: **8**

Prep Time: **1 hr 15**

Cook Time: **1 hr 8**

INGREDIENTS

Crust

- 4 cups all-purpose flour
- 1 tablespoon sugar
- 1 1/2 teaspoon salt
- 2 teaspoons ground cardamom
- 1 large egg
- 1 3/4 cup lard (or use vegetable shortening if desired)
- 1/2 cup ice cold water
- 1 tablespoon cider vinegar

Filling

- 7 cups fresh blueberries
- 2 tablespoons minute tapioca
- 1/2 cup sugar
- 1 tablespoon lemon juice
- 12 ounces brick cream cheese, softened at room temperature
- Zest of 1 lemon (about 1 tablespoon)
- 2 tablespoons lemon juice
- 1/2 cup + 1 tablespoon sugar, separated
- 1 egg
- 1 teaspoon water



INSTRUCTIONS

Crust

- 1 For crust, whisk together flour, sugar, salt and cardamom. Cut in lard until mixture is crumbly.
- 2 In a small bowl whisk together water, vinegar and egg. Add to flour mixture and stir until moistened. Shape into 2 disks, cover and refrigerate for at least 30 minutes.

Filling

- 1 Preheat oven to 400°F. Stir together blueberries, tapioca, sugar, and 1 tablespoon lemon juice. Let sit for 15 minutes.
- 2 Whisk together cream cheese, lemon zest, 2 tablespoons lemon juice and sugar.
- 3 Thinly roll out one dough disk to fit into a 15x10x1- inch sheet pan. Trim edges. Spread cream cheese mixture evenly over dough. Top with blueberry mixture.
- 4 Roll out the second dough disk and cut it into strips. Cover pie with dough strips and finish edges as you like.
- 5 Whisk together egg and water. Brush on strips and edges. Sprinkle with sugar.
- 6 Bake pie on second to the bottom rack at 400°F for 30 minutes. Cover loosely with aluminum foil and bake 15 minutes longer or until done.

Variations

- If your pan has a slightly different dimension this recipe will still work.

