

Ginger 'n' Spice Bubbling Blueberry Pie



Servings: 8

Prep Time: 1 hr 15

Cook Time: 1 hr 8

INGREDIENTS

Crust

- 2 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 10 tablespoons cold unsalted butter, cubed (1/4 inch thick cubes)
- 1/2 cup chilled all-vegetable shortening
- 3 1/2 tablespoons ice water
- 1/2 tablespoon fresh lemon juice
- 1 egg white, whisked to foamy (divided use)

Filling

- 4 1/2 cups fresh blueberries (room temperature)
- 1 tablespoon fresh lemon juice
- 3/4 cup granulated sugar
- 1/4 cup instant or quick-cooking tapioca-ground *
- 2 tablespoons finely minced crystallized ginger
- 3/4 teaspoon ground cinnamon
- 1/8 scant teaspoon ground allspice
- 2 tablespoons melted butter
- 3 tablespoons orange marmalade
- 1/2 tablespoon raw turbinado cane sugar



INSTRUCTIONS

Crust

- 1 Combine lemon juice and ice water and set aside.
- 2 In a medium bowl, whisk flour and salt. Cut in butter and shortening with a pastry blender until coarse meal forms. Sprinkle half the water/lemon mix over flour mixture; toss with a fork. Add remaining half, tossing until dough begins to form a ball.
- 3 Divide dough in half, flatten it into 1/2-inch-thick discs. Wrap each disc in plastic wrap. Chill 30 minutes.

Filling

- 1 In a large bowl toss blueberries with lemon juice.
- 2 In a separate medium-sized bowl, stir sugar, tapioca, ginger, cinnamon and allspice together until combined. Gently fold into blueberries until well coated.
- 3 Melt butter, stir in marmalade then fold into blueberry mixture. Let set.

Notes

* You can fine grind the tapioca in a coffee grinder.

Pie Assembly

- 1 Heat oven to 425°F. Line a baking sheet with parchment paper.
- 2 On a lightly floured surface, roll one chilled dough disc into a 13-inch circle. Fit dough in a 9-inch pie plate. Trim overhang to 3/4-inch of edge. Brush egg white over bottom and sides of dough. Reserve remaining egg white. Set the lined plate in freezer.
- 3 Roll second chilled disc on a lightly floured surface into a 13-inch circle then cut into 1-inch-wide strips with a pastry wheel.
- 4 Retrieve pie plate and pour in filling, mounding slightly toward center. Weave strips of dough over filling to form a lattice top. Seal, trim and crimp edge. Brush reserved egg white over dough. Sprinkle evenly with sugar.
- 5 Set pie on lined sheet. Bake 18 minutes at 425°F. Reduce heat to 375°F. Bake 50 minutes or until pie is bubbling. Cool on a wire rack. Top with vanilla ice cream.