

## PEACH AND BLUEBERRY PIE

makes a 9-inch pie

6-8 servings

*Joy of Baking* pie dough video is great—see on youtube by searching with the phrase: Pie Dough and choosing the Joy of Baking video. She has a bit different method than mine, but it's very well done and easy to follow. A video is sometimes simpler to understand than all of these written directions! Keep making pie as it's well worth the effort. Whatever it looks like the first time or two, it will taste many times better than anything you buy and you will be someone's very loved person if you make their favorite pie. If you do give up on the dough, buy the refrigerated version (\*not the frozen variety) at the store and make the pie anyway; it'll still be very worth eating.

### INGREDIENTS:

#### PIE DOUGH for Two-Crust, 9-inch pie

- 2 2/3 cups unbleached white flour
- 1 1/2 teaspoons kosher salt
- 1 cup (8 ounces or two sticks), very cold or frozen butter—cut into pieces about 1 tablespoon (1 ounce) each. *I like salted butter; you can use unsalted if you like.*
- ½ cup (4 ounces) ice water or a bit more if needed (*I measure 1/2 cup into a liquid measuring cup, add 2 ice cubes, use that, and add more if I need it.*)

### FILLING:

- 2 large peaches, peeled, pitted, and sliced thinly--to be placed on the bottom of the pie crust before adding the blueberry filling
- 5 cups fresh or frozen blueberries
- 4 tablespoons white, all-purpose unbleached flour
- 3/4 cup granulated sugar-- plus a little more for dusting the top of the pie before baking
- 1/2 teaspoon kosher salt
- 2 tablespoons butter, cut into very tiny pieces--to be placed on top of the filling before the second crust is added

### DIRECTIONS:

#### Make the dough--

1. Place flour, salt, and cold butter in a food processor or regular bowl. Using the steel blade, two knives, a pastry cutter, or your fingertips, cut the butter into the flour and salt until dough is peppered with several different size pieces of fat and flour.

2. With machine running, or while stirring, pour ice water into dough in a steady stream. Process or stir (you can use your hands, but the warmth isn't the best thing for pie dough) until the dough just barely comes together. Remove carefully from bowl or food processor, if using, and knead a bit, to bring dough together.

3. Form into a large ball quickly and cut into two even halves. Wrap each well and refrigerate for 30 minutes. *(See Baker's Note below for immediate rolling.)*

### **Make the filling--**

4. Stir together gently the ingredients for the blueberry filling (blueberries, sugar, flour, salt) except for the last 2 tablespoons of pieces of butter. Set aside briefly while you roll out the dough. The sliced peaches will go in by themselves before the blueberry filling.

### **Roll out the dough, fill the pie, add the top crust, and crimp--**

5. Remove one piece of dough from the refrigerator and roll out evenly between two sheets of waxed paper on a damp counter. *Or roll out on floured counter with floured rolling pin, lifting and turning dough a few times while rolling to keep dough from sticking.* Place the pie pan upside down on the dough to measure and make sure you've rolled the dough large enough; it should be at least an inch larger than the pie plate.

### **Preheat oven to 425 degrees Fahrenheit. Position rack at center of oven.**

6. Flip dough over, roll pin over once, and carefully, steadily lift paper off circle of dough. Turn dough over again and carefully place in pie plate. Peel off paper gently. Crimp the edges of the dough.

7. Add the sliced peaches evenly to the bottom crust. Spoon the reserved blueberry pie filling evenly on top of the peaches. Add tiny pieces of butter evenly over the filling.

8. Repeat above (5) with the other piece of dough and add it on top of the pie filling. Again, carefully peel off the paper and by working quickly and gently with your fingers, fit the dough over the filling and butter. Don't stretch the dough. Leave the excess hanging, patch holes, torn "corners" with extra dough if needed. Trim dough so that you have about one inch of overhang. Pinch or crimp edges. With a small sharp knife, cut several slits at equal intervals into the top crust to vent the pie--a decorative pattern is fun here: B for Blueberry Pie, T for Tom (if it's Tom's birthday), outline of a cherry for Cherry Pie, etc.

Sprinkle the top crust evenly with the reserved sugar. *Extra dough can be cut into strips, fried in a little hot oil, and sprinkled with lots of cinnamon sugar for Pie Dough Cookies.*

*BAKER'S NOTE (Easier rolling): You can also roll out the dough while it's soft before it's refrigerated. Put each piece in a pie plate and refrigerate for 20-30 minutes or wrap each in a big sheet of plastic wrap and refrigerate up to overnight--which might mean you'll need to let it warm up a few minutes on the counter before filling and crimping. You can also freeze this dough, well-wrapped--for up to 2 months.*

**BAKE THE PIE AND SERVE:**

9. Place the filled pie on a baking sheet and put the baking sheet on the center rack of the preheated oven (425F). Bake 15 minutes.
11. Lower temperature to 350 degrees F. Bake until pie is bubbling through slits and golden--50 minutes or so.
12. Remove from oven to cooling rack and cool nearly completely--at least two hours-- before cutting or you'll have a weeping mess.

**STORAGE:** Store a fruit pie in cool weather 2-3 days, well-wrapped, on the counter. Refrigerate in hot weather after cooling. Pie is good well-wrapped in the refrigerator 4-5 days. Freeze, well and tightly wrapped, 6-8 months. To thaw: remove from freezer, let sit several hours wrapped before unwrapping and cutting to serve.)

[Joy of Baking Pie Dough Video--Many thanks for a great video!](#)