

CHERRY-BERRY PIE FOR 4th of JULY

makes 9 inch regular lattice crust pie (not deep dish) serves 6-8

A red fruit pie is gorgeous with a lattice crust, but a regular two-crust version is just as delicious if you prefer that. If you need to leave out the almond extract due to allergy concerns, use vanilla extract in the filling. The egg wash can also be left off if needed; a sprinkle of granulated sugar will still give the pie a bit of a sheen. Serve with vanilla ice cream for a "red, white, and blue" dessert.

INGREDIENTS FOR PIE DOUGH:

- 2 2/3 cups unbleached white flour
- 1 1/2 teaspoons kosher salt
- 1 tablespoon granulated sugar--plus extra for sprinkling on the crust before baking
- 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, but you can use unsalted if you prefer.*
- 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.)*

For the top of the pie crust: 1 egg whisked together with 2 teaspoons water

INGREDIENTS FOR FILLING:

- 15-ounce can tart cherries in water, drained (not cherry pie filling)
- 1 cup fresh or frozen blueberries (if frozen, rinse and pat dry)
- 1 1/4 cups sliced fresh strawberries
- ½ cup white granulated sugar
- ½ teaspoon finely ground sea salt
- 3 tablespoons flour plus a little extra for sprinkling on the bottom crust before filling
- ½ teaspoon almond extract
- 2 tablespoons unsalted butter, cut into bits for topping the filling before adding the lattice crust

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INSTRUCTIONS: Make crust--

1. Place flour, salt, and cold butter in a food processor or regular bowl. Using the steel blade of the food processor, 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--bigger and smaller than peas.
2. With machine running, or while stirring, pour (drizzle if making by hand) 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.

Alternately, roll dough immediately and complete the pie using the lattice crust instructions in the links below. You will then need to refrigerate entire pie for 20 minutes before baking. I find this method easy and effective.

Make the filling, roll one pie crust, and fill it:

1. Preheat oven to 425 degrees Fahrenheit and place rack at center.
2. In a medium bowl, stir together the cherries, strawberries, blueberries, sugar, flour, salt, and almond extract. Set aside.
3. Flour a board or counter and roll one pie crust out to an inch larger than the pie plate. (10 inches) Fold into fourths and fit gently into pie plate without stretching.
4. Trim edges to 1/4-1/2 inch over the pie plate. Sprinkle bottom of crust with a teaspoon of flour. This helps to keep the crust a bit crispier.
5. Spoon fruit filling into the pie shell and smooth out evenly.

Top the pie filling with butter and add the lattice crust:

1. Dot the pie filling evenly with the 2 tablespoons of butter cut into bits.
2. Fit the pie with the lattice crust. *See links on website for instructions.* Crimp edges of crust.
3. Carefully and gently brush the crust with a little of the egg mixture.* Sprinkle lightly with granulated sugar.

Bake and Cool Pie:

1. Place pie on a rimmed baking sheet and place in oven. Bake for 15 minutes.
2. Reduce temperature to 375 degrees Fahrenheit and bake another 30 minutes or until golden and bubbling. Lay a sheet of aluminum foil lightly over top if pie begins to brown too quickly, but hasn't yet bubbled up through the lattice.
3. Remove pie to a rack and let cool completely before cutting.
4. Serve with vanilla ice cream, if desired.

STORAGE: Store a fruit pie in cool weather 2-3 days, well-wrapped, on the counter. Refrigerate in hot weather after cooling. Pie keeps 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 before unwrapping and cutting to serve.