



Block Party Blackberry Pie



INGREDIENTS:

½ - ¾ CUP GRANULATED SUGAR (120G) • 3 TBSP. CORNSTARCH (25G) • ¼ TSP. KOSHER SALT (0.5G) • ZEST FROM ONE LEMON, PLUS 1 TBSP. (15G) OF LEMON JUICE • 1.5 LBS. (ABOUT 5 CUPS) FRESH BLACKBERRIES (700G) • 2 PIE DOUGH DISCS (SEE A-PIE-OGENESIS RECIPE) • 1 EGG, BEATEN

ASSEMBLY:

- Combine ½ cup sugar, cornstarch, salt, + lemon zest in a large saucepan.
- Add the blackberries + lemon juice + toss to coat.
- Lightly smash the blackberries with the back of a spoon to release some of their juices.
- Cook over medium heat, stirring often, until the juices bubble + thicken, about 7 minutes. Taste + add the rest of the sugar, if desired.
- Chill the blackberry filling for at least 1 hour before using, up to overnight.
- On a floured surface, roll out one disc of pie dough into a 13-inch round. Place it in the bottom of a 9-inch pie dish.
- Pour the blackberry filling into the dish.

- Roll the second disc of dough into a 12-inch circle. Either cut into strips for a lattice top, or place the entire round on top of the filling, crimp edges + cut vents.
- Chill the pie for 1 hour.
- Heat the oven to 375°F.
- Brush the top of the pastry with the beaten egg.
- Bake for 45-50 minutes.

The crust should be golden brown + the filling bubbling up.

PERSONAL NOTES:
