

RASPBERRY PIE

Serving Size: 1 Pie

INGREDIENTS FOR CRUST

- 8 oz Unsalted Butter
- 2½ c Flour
- 1 tsp Sugar
- 1 tsp Kosher Salt
- 6-8 tbsp Ice Cold Water
- 1 egg (for the egg wash)



INGREDIENTS FOR FILLING

- 2 lbs Frozen Raspberry
- 5 tbsp Corn Starch
- 1¼ c Sugar
- ½ Lemon

METHOD FOR CRUST

1. Add the flour, sugar and salt to the bowl of your food processor.
2. Cut butter into cubes.
3. Turn the food processor on low speed and add the cubes of cold butter one at a time while the food processor runs until all the butter is added and the mixture resembles coarse crumbs.
4. Add the water slowly as the food processor runs on low, just until the dough comes together and pulls away from the sides of the bowl.
5. Dump the rough dough onto the counter and divide the dough into two disc shapes and wrap each one separately in plastic wrap, placing it in the fridge to chill for 45 minutes or overnight.

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METHOD FOR FILLING

1. Add the raspberries to a bowl, along with the cornstarch, sugar, salt and lemon juice. Mix together until raspberries are well covered.
2. Set the filling aside while you prepare the crust for baking.

METHOD FOR ASSEMBLY:

1. Preheat your oven to 325 degrees Fahrenheit.
2. Remove the chilled pie dough from the fridge and let it sit for about 10 minutes before rolling.
3. Roll out one of the balls of dough into a large circle using a rolling pin. Add a generous amount of flour to the rolling surface and to the rolling pin, to prevent sticking and cracking.
4. Peel the rolled out dough off the counter surface gently by rolling it backwards onto the rolling pin.
5. Transfer it to a 9-inch pie plate and gently press the dough into the bottom of the pie plate and over the edges (try for a 1-2 inch overhang if possible).
6. Add the raspberry filling to the pie crust and smooth out the top.
7. Repeat the rolling out process with the second ball of dough, rolling it into a flat circle, just larger than the pan. Place it gently over the filling, letting the excess hang over the sides.
8. Trim any dough that hangs over the edge of the pie to 1-2 inches past the edge. Tuck any overhanging dough under and into the pie plate to create a clean edge.
9. Use a knife to make a hole in the middle of the pie the size of a quarter. This will help the pie vent and steam to release without cracking the top of the pie.
10. Beat the egg and brush it lightly onto the unbaked crust.
11. Dust the crust with the coarse sugar and bake at 325 degrees Fahrenheit for 45 minutes to 1 hour.

