

MAKING MEMORIES

COOKING WITH KSPS

HUCKLEBERRY PIE

- 2 -1/2 cups all purpose flour
 - 1/2 tsp. salt
 - 1 cup cold butter, cubed
 - 1/3 cup ice water
 - 1 and 1/2 quarts huckleberries
 - 1 cup sugar
 - 7 tablespoons cornstarch
 - 1 tsp. fresh lemon juice
1. Combine flour and salt; cut in butter with a pastry cutter or fork until crumbly. Gradually add ice water, tossing with a fork until dough holds together.
 2. Divide dough in two with one piece slightly larger. Shape into 2 disks. Wrap and refrigerate 1 hour.
 3. On a lightly floured surface, roll 2 disks of dough.
 4. Heat oven to 400 degrees.
 5. To make filling, mix berries, sugar, cornstarch and lemon juice together in a large mixing bowl. Place in crust-lined pie plate.
 6. Add second crust to top of pie and seal well. Cut a few slits in pastry.
 7. Brush the top with one beaten egg, a tsp. of cream and a sprinkle of sugar.
 8. Place pie on middle oven rack with a sheet of foil on rack below pie to catch spillover juices.
 9. Bake 50 to 55 minutes or until crust is golden brown.
 10. Let cool for about 4 hours so filling stays firm.



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