

Patriot Pie

CASHEW NUT CRUST:

2 C cashews
1/4 C sugar

1/4 C melted butter

STRAWBERRY LAYER:

2 C fresh strawberries, hulled and sliced
1/2 C brewed decaf strawberry tea

1/4 C sugar
1 T cornstarch

VANILLA CUSTARD LAYER:

2 C milk
1 C heavy cream
1/2 C sugar
3 egg yolks

1 T cornstarch
1 t vanilla extract
1/2 C brewed Patriot Pie Custard tea

BLUEBERRY LAYER:

2 C fresh blueberries
1/2 C brewed berry blues tea

1/4 C sugar
1 T cornstarch

PREPARE THE CASHEW NUT CRUST: Preheat your oven to 350°F (175°C). In a food processor, blend the cashews and sugar until finely ground. Add the melted butter and pulse until combined. Press the mixture into the bottom and up the sides of a 9-inch pie dish. Bake for 10-12 minutes, or until golden brown. Let cool completely.

PREPARE THE STRAWBERRY LAYER: In a saucepan, combine the strawberries, brewed decaf strawberry tea, and sugar. Cook over medium heat until the strawberries are soft. Stir in the cornstarch and cook until the mixture thickens. Let cool slightly before spreading over the cooled crust.

PREPARE THE VANILLA CUSTARD LAYER: In a saucepan, heat the milk and heavy cream until just simmering. In a separate bowl, whisk together the sugar, egg yolks, and cornstarch until smooth. Slowly pour the hot milk mixture into the egg mixture, whisking constantly. Return the mixture to the saucepan and cook over medium heat, stirring constantly, until it thickens. Remove from heat and stir in the vanilla extract and brewed Patriot Pie Custard tea. Let cool slightly before spreading over the strawberry layer.

PREPARE THE BLUEBERRY LAYER: In a saucepan, combine the blueberries, brewed berry blues tea, and sugar. Cook over medium heat until the blueberries are soft. Stir in the cornstarch and cook until the mixture thickens. Let cool slightly before spreading over the vanilla custard layer.

ASSEMBLE THE PIE: Once all layers are prepared and slightly cooled, spread the strawberry layer over the cashew crust, followed by the vanilla custard layer, and finally the blueberry layer. Refrigerate the pie for at least 2 hours before serving to allow the layers to set.

SERVE AND ENJOY: Slice and serve your Patriot Pie chilled.