**Blueberry Pie**

**Ingredients - crust**

1. 11/2 cups all-purpose flour plus extra for rolling out
2. 3/8 teaspoon salt
3. Ice water
4. 10 tablespoons unsalted butter (well chilled/almost frozen)

**Ingredients – filling**

1. 4 cups fresh blueberries
2. ½ cup sugar
3. ½ cup unbleached flour
4. 2 teaspoons lemon zest (use am old dry lemon)
5. 1/8 cup lemon juice
6. Half shot of cognac
7. Tablespoon raw honey
8. 2 tablespoons melted butter

**Procedure**

Note: Crust can be done ahead and frozen, or refrigerated for up to 3 days, must be done at least 1 hour prior to baking.

1. Put flour and salt in food processor
2. Cut butter into approximately tablespoon sized pieces.
3. Put 6 pcs. into food processor and blend until sandy in appearance
4. For remaining 4 pieces of butter, add 1 at a time and pulse food processor. Desired goal is to have a sandy consistency with pea sized bits of butter from the last 4 pieces.
5. Transfer to mixing bowl
6. Add iced water (no ice) a tablespoon at a time. Add to different areas of mix. Flip mix with rubber spatula but do not press water into the mix. You have added enough water when there are no sandy grains at the bottom of the bowl. Mixture should not be a giant ball of sticky dough.
7. Turn onto a floured surface and pat into a disk about 1 ½” thick. Wrap in plastic and place in refrigerator or freezer.
8. Chill for1 hour in refrigerator.
9. Preheat oven to 400F
10. Place disk on well-floured surface. Flour surface of disk.
11. Roll out from center. Periodically turn disk about 45 degrees to keep from sticking. Roll out enough to make two pie crusts, top and bottom halves.
12. Place in freezer
13. Mix blueberries and filling ingredients
14. Remove crust from freezer and put bottom crust in a buttered pie pan.
15. Add filling mixture to bottom crust.
16. Prepare an egg wash. For this pie use a whole egg and a little cream.
17. Brush edges of bottom crust to bind with top crust, and install top crust. Crimp edges with a fork and trim.
18. Brush top cover with egg wash, and add 3-4 slits to vent outgassing from filling during bake.
19. Sprinkle some sugar on top.
20. Bake for 40-45 minutes or until crust is golden