

- Themed Menu Accompanying Recipe -

# Bumbleberry Slab Pie

*This is pie on steroids! Made in a rimmed cookie sheet, it's a pastry like you've never tasted before. BTW - there's no such thing as bumbleberry pie. Rather it's a mixed berry concoction originating from the Maritimes. Feel free to add apple and/or rhubarb for a change of pace.*

Makes one large rimmed pie, about 17" x 11"

Large recipe double pie crust - see next page

9 cups mixed berries - fresh or frozen

1/3 cup cornstarch

3/4 cup granulated sugar

zest of 1 lemon

1 egg

3 tbsp soft butter

1 egg, for brushing

1-2 tbsp granulated sugar, for sprinkling

Preheat oven to 425°F.

Divide the dough into two portions. Roll out the first into a rectangle about 2 inches wider than your cookie sheet. Fold the dough into quarters, place the dough into the cookie sheet and gently open it, fitting it into the pan without stretching.

Measure the inside dimensions of the cookie sheet. Roll out the second portion of dough to equal these dimensions, trimming with a knife as necessary.



Frank doesn't bother with making round pies at the firestation. The slab pie is less work and easily serves a hungry crowd. And 'frankly' it tastes even better than a traditional round pie. Awesome with a nice scoop of vanilla ice cream!

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## Bumbleberry Slab Pie, cont'd

In a small bowl, beat the egg with a fork. Set aside.

In a large bowl, combine the berries with the cornstarch, sugar, lemon zest and egg. Toss well. Transfer the fruit to the cookie sheet. Dot the top of the berries with pieces of butter. Top with the trimmed crust. Cut decorative slits into the top crust to allow steam to release during baking.

Brush along the edges of the top crust with some beaten egg. Fold over the dough that is overhanging the cookie sheet. It's OK if the edges are ragged. Brush the crust all over with the beaten egg and then sprinkle the top with 1-2 tbsp granulated sugar.

Bake the pie for 15 minutes. Drop the heat to 350°F and bake another 45 minutes. Check the pie after 30 minutes. If it's browning too quickly, loosely lay a sheet of aluminium foil over the top to prevent the crust from scorching. Let cool slightly before serving.

### Large Recipe Double Pie Crust

3 cups unbleached all-purpose flour

1 tsp kosher salt

1/2 cup **frozen**, all-vegetable shortening

1/2 cup **cold** butter

3/4 cup (approx.) **ice** water

In a large bowl, combine the flour and salt; mix well. Use a box grater to grate in the shortening and butter, sweeping up some of the flour with the fat as you grate.

Using the palms of your hands, gather up some of the flour-fat mixture between your palms and rub in a downward motion once. Repeat 10 times, gathering up the flour-fat mixture each time.

Use a fork to mix in ice water. Continue to add water in small amounts, until the mixture feels slightly moist and begins to stick together.

Roll out the pastry as required.

