

Best Blackberry Pie Ever

 artofthepie.com/easyrecipe-print/4408-0/

Author: Kate McDermott-Art of the Pie®

Recipe type: Sweet Pie

Cuisine: American

Serves: 8

Ingredients

- 2 1/2 cups plus 1/3 cup flour
- 9 tbsp.cold butter, cut into 8 pieces
- 8 tbsp. cold rendered leaf lard, cut into 8 pieces
- 1 tsp. kosher salt
- 6 cups (about 1 1/2 lbs) blackberries
- 3/4 cups plus 2 tbsp. sugar
- 2 tsp. fresh lemon juice
- A very small grating of nutmeg
- 1/2 tsp. lemon zest
- 1 egg white

Procedure

1. Put 2 1/2 cups flour, 8 tbsp. butter, lard, and half of the salt into a large bowl. Using your fingers, blend together until mixture resembles a coarse meal. Sprinkle 10 tbsp. ice-cold water over the mixture; stir gently with a fork until dough comes together. Halve dough; form into 2 thick discs (my original notes to them called them "chubby" discs), each about 5" wide. Wrap disks separately in plastic wrap; refrigerate for 1 hour.
2. Unwrap 1 dough disk; transfer it to a well-floured surface. Whack it with a rolling pin several times to flatten it out; turn it over and repeat. Roll out dough to form an 11" circle; transfer it to a 9" deep-dish pie pan. (If dough tears and needs mending, dab a little water where it requires patching and "glue" on a piece of dough.) Cover with plastic wrap and refrigerate.
3. Arrange a baking sheet on lower rack of oven; heat to 425F. Put berries, 3/4 cup sugar, lemon juice, zest, nutmeg, remaining flour, and salt into a bowl. Using a wooden spoon, mash gently to make a textured filling; pour into chilled crust; dot with remaining butter; set aside.
4. Beat egg white and 1 tbsp. water together in a bowl; set aside. Roll out remaining dough disk into an 11" circle; cut into 3/4"-wide strips. Arrange strips over pie in a lattice pattern; trim excess dough and crimp edges of pie. Brush crust with egg mixture; sprinkle with remaining sugar. Bake on the middle rack of the oven until crust is just golden, about 15 minutes. Reduce heat to 350F; bake until golden brown and bubbling, about 30 minutes more. Let cool before serving.

Notes

In the Fall of 2007 Liz Pearson, Saveur Magazine's kitchen director, emailed these words to Kate after she tested



my recipe out..."I can't get over the crust--it's certainly the best one we've ever tested in the kitchen. It will also be the one I use at home from now on! It's rare that we receive recipes that are so delicious and accurate on the first try. I can't thank you enough, Kate!"