

SUMMER BERRY PIE

IF:Gathering, July 2021

Original Recipe from *Cook's Illustrated*

*VEGETARIAN

Ingredients

For the crust:

- 9 graham crackers
- 2 tbsp sugar
- 5 tbsp unsalted butter,
melted and warm

For the filling:

- 2 cups raspberries
- 2 cups blackberries
- 2 cups blueberries
- 1/2 cup granulated sugar
- 3 tbsp cornstarch
- 1/8 tsp salt
- 1 tbsp lemon juice
- 2 tbsp red currant jelly,
warm

For whipped cream:

- 1 cup heavy cream
- 1 tbsp sugar
- 1 tsp vanilla extract

INSTRUCTIONS

1. Preheat oven to 325 degrees F.
2. In a food processor, process graham crackers into crumbs. Add 2 tbsp sugar, and pulse to combine. Continue to pulse while adding warm butter, and pulse mixture until it resembles wet sand.
3. Transfer crust mixture to a 9" pie plate and press into bottom and sides of plate. Bake crust until fragrant and golden, 15-18 minutes. Let cool completely while making the filling.
4. Combine berries in a large colander, and rinse lightly. Spread berries out onto a rimmed baking sheet and dry with paper towels.
5. In the food processor, puree 2 1/2 cups of the berries until smooth. Strain puree through a mesh strainer into a small saucepan.
6. Whisk together 1/2 cup sugar, cornstarch, and salt in a small bowl, and then add to saucepan.
7. Bring puree to a boil over medium heat, stirring constantly with a wooden spoon. Once mixture has reached a boil and has thickened to a pudding consistency, remove pan from the heat and stir in lemon juice. Set aside to cool slightly.
8. Place remaining berries in a bowl and toss gently with warmed jelly.
9. Pour puree into cooled crust and top with fresh berry mixture. Loosely cover pie with plastic wrap and refrigerate until set, about 3 hours.
10. Just before serving, beat heavy cream with sugar and vanilla until cream is smooth, thick, and forms soft peaks.
11. Serve pie with whipped cream and enjoy!