

Summer Pies

Hand Pies

<http://smittenkitchen.com/blog/2013/06/rhubarb-cream-cheese-hand-pies/>

*substitute blueberries for the filling

Crust: All Butter, Really Flaky Pie Dough

*Makes enough dough for one double-, or two single-crust pies.

2 1/2 cups (315 grams) flour

1 tablespoon (15 grams) sugar

1 teaspoon (5 grams) table salt

2 sticks (8 ounces, 225 grams tablespoons or 1 cup) unsalted butter, very cold

Gather your ingredients: Fill a one cup liquid measuring cup with water, and drop in a few ice cubes; set it aside. In a large bowl — I like to use a very wide one, so I can get my hands in — whisk together 2 1/2 cups flour, 1 tablespoon of sugar and a teaspoon of salt. Dice two sticks (8 ounces or 1 cup) of very cold unsalted butter into 1/2-inch pieces. Get out your pastry blender.

Make your mix: Sprinkle the butter cubes over the flour and begin working them in with the pastry blender, using it to scoop and redistribute the mixture as needed so all parts are worked evenly. When all of the butter pieces are the size of tiny peas — this won't take long — stop. Yes, even if it looks uneven; you'll thank me later.

Glue it together: Start by drizzling 1/4 cup of the ice-cold water (but not the cubes, if there are any left!) over the butter and flour mixture. Using a rubber or silicon spatula, gather the dough together. You'll probably need an additional 1/4 cup (60 ml) of cold water to bring it together, but add it a tablespoon as a time. Once you're pulling large clumps with the spatula, take it out and get your hands in there (see how that big bowl comes in handy?). Gather the disparate damp clumps together into one mound, kneading them gently together.

Pack it up: Divide the dough in half, and place each half on a large piece of plastic wrap. I like to use the sides to pull in the dough and shape it into a disk. Let the dough chill in the fridge for one hour, but preferably at least two, before rolling it out.

Do ahead: Dough will keep in the fridge for about a week, and in the freezer longer. If not using it that day, wrap it in additional layers of plastic wrap to protect it from fridge/freezer smells. To defrost your dough, move it to the fridge for one day before using it.

Blueberry Filling:

1 pint blueberries, rinsed (or blackberries!)

juice of 1/2 lemon

Zest from 1 lemon

2 teaspoons cinnamon

2 tablespoons cornstarch

½ cup sugar



Key Lime Pie

<http://www.foodnetwork.com/recipes/key-lime-pie-recipe1.html>

Graham Cracker Crust:

1/3 of a 1-lb box graham crackers
5 tbsp melted unsalted butter
1/3 cup sugar

Filling:

3 egg yolks
2 tsp lime zest
1 (14-ounce) can sweetened condensed milk
2/3 cup freshly squeezed key lime juice, or store bought

Topping:

1 cup heavy or whipping cream chilled
2 tbsp confectioners' sugar

Directions:

- Preheat oven to 350 deg F.
- **Crust:** Break up the graham crackers; place in a food processor and process to crumbs. If you don't have a food processor, place the crackers in a large plastic bag; seal and then crush the crackers with a rolling pin. Add the melted butter and sugar and pulse or stir until combined. Press the mixture into the bottom and side of a pie pan, forming a neat border around the edge. Bake the crust until set and golden, 8 minutes. Set aside on a wire rack; leave the oven on.
- **For the filling:** Meanwhile, in an electric mixer with the wire whisk attachment, beat the egg yolks and lime zest at high speed until very fluffy, about 5 minutes. Gradually add the condensed milk and continue to beat until thick, 3 or 4 minutes longer. Lower the mixer speed and slowly add the lime juice, mixing just until combined, no longer. Pour the mixture into the crust. Bake for 10 minutes, or until the filling has just set. Cool on a wire rack, then refrigerate. Freeze for 15 to 20 minutes before serving.
- **For the topping:** Whip the cream and the confectioners' sugar until nearly stiff. Cut the pie into wedges and serve very cold, topping each wedge with a large dollop of whipped cream.

Chocolate Pie

<http://www.tasteofhome.com/recipes/chocolate-velvet-dessert>

Ingredients (makes 16 servings)

1-1/2 cups chocolate wafer crumbs
½ tsp salt
2 tablespoons sugar
¼ cup butter, melted
1 cup (6 ounces) semisweet chocolate chips
1 cup (6 ounces) milk chocolate chips
6 egg yolks
1-3/4 cups heavy whipping cream
1 teaspoon vanilla extract

Directions:

- In a small bowl, combine wafer crumbs, salt and sugar; stir in butter. Press onto the bottom and 1-1/2 in. up the sides of a greased 9-in. springform pan. Place on a baking sheet. Bake at 350° for 10 minutes. Cool on a wire rack.
- In a large microwave-safe bowl, melt chocolate chips; stir until smooth. Cool. In a small bowl, combine the egg yolks, cream and vanilla. Gradually stir a small amount of mixture into melted chocolate until blended; gradually stir in remaining mixture. Pour into crust.
- Place pan on a baking sheet. Bake at 350° for 45-50 minutes or until center is almost set. Cool on a wire rack for 10 mins. Carefully run a knife around edge of pan to loosen; cool 1 hr longer. Refrigerate overnight.