

CULTURE DAYS

Saskatoon Berry Pie Settler Canadian Culture

Pie Crust Recipe

Ingredients:

5 cups (650 grams) all-purpose flour

2 teaspoon kosher salt or use 1teaspoon fine sea salt

2 tablespoon sugar, optional

2cup (460 grams) very cold unsalted butter, cut into 1/2-inch cubes (4 sticks)

8 to 16 tablespoons ice water

Directions

- Add flour, salt and sugar (optional) to a medium bowl. Stir 2 to 3 times until combined.
- Scatter butter cubes over flour and mix briefly with a fork or spatula to coat the butter with flour.
- Cut the butter into the flour with a pastry blender, working mixture until the flour has a coarse, mealy texture similar to fresh bread crumbs. About 1 - 2 minutes.
- Add remaining 1 cup of flour. Work butter and flour with the pastry blender until flour is evenly distributed. About 20 seconds. (Dough should look crumbly with pea-sized pieces).
- Sprinkle ice water over the mixture – start with 4 tablespoons and add from there. Using a rubber spatula, press the dough into itself. The crumbs should begin to form larger clusters. If you pinch some of the dough and it holds together, it's ready. If the dough falls apart, add 2 to 4 more tablespoons of water and continue to press until dough comes together.
- Remove dough from bowl and place in a mound on a clean surface. Work the dough just enough to form a ball. Cut ball in half then form each half into discs. Wrap each disc with plastic wrap and refrigerate at least 1 hour, and up to 2 days. You can also freeze it for up to 3 months (just thaw it overnight in the fridge before using).



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Saskatoon Berry Pie cont.

Pie Filling

Ingredients:

4 cups Saskatoon Berries

1/2 cup white sugar

2 1/2 tbsp cornstarch

1 egg

Directions:

- Preheat oven to 425 degrees
- In a large bowl, combine berries, sugar and cornstarch. Toss to cover berries.
- Roll out one portion of the dough, and place in the bottom of pie plate.
- Dump sugar coated berries into pie plate.
- Roll out second portion of dough. Either cut into strips for lattice top, or leave as is.
- Place pie top on top of filled pie plate. If using a whole dough top, cut vent slits into dough.
- Brush with beaten egg wash, sprinkle white sugar on top.
- On lowest rack of oven, bake pie for 15 minutes at 425. Watch dough for signs of burning. Cover pie with tin foil once desired darkness is achieved.
- Lower heat of oven to 350, and bake for another 50-55 minutes.
- Remove from oven and let cool.
- Serve as is, or with a scoop of vanilla ice cream.

ENJOY!