

Strawberries-and-Stripes Pie and Blue Sky Blueberry Pie

These two pies use the same basic ingredients and cooking time. Just switch the fruit and top crust decorations!

Ingredients for 1 pie:

Pie dough for 9-in. double-crust pie
(If frozen, thaw according to packaging, but keep your thawed dough in the refrigerator while creating the filling.)

- 1 cup sugar
- 4 heaping Tbsp. flour
- ½ tsp. cinnamon
- 1 lemon
- ½ cup water
- 4 cups of either de-stemmed blueberries or de-stemmed and sliced strawberries
- 1 Tbsp. unsalted butter
- 1 Tbsp. milk for brushing
- 1 Tbsp. extra flour for work surface



1. Preheat oven to 400°F.
2. To make the filling, wash and de-stem the fruit. If using strawberries, slice into halves or fourths. Prepare 4 cups of fruit. Put the fruit into a saucepan. Sprinkle with the sugar, 4 tablespoons of flour and cinnamon, then stir until the fruit is coated with the dry ingredients. Cut the lemon into squeezable fourths. Squeeze the lemon juice from each slice onto the fruit (watch for seeds or remove lemon seeds before squeezing). Add a ½ cup of water and stir until coated. Turn the burner heat on low and stir frequently until the berry syrup begins to slightly bubble. Do not let it come to a full boil. Remove from heat and set aside.
3. To make the bottom crust, sprinkle a little flour onto your clean work surface. Roll the dough an inch larger than your pie pan (Tip: Turn your pie pan upside down, lay it on top of the dough and trim the edge). Press the pie dough firmly into the bottom of the pan working your way up to the edge. Trim dough again if necessary. Set aside.
4. To make the top crust, sprinkle a little more flour onto your now doughy work surface. Roll out the second piece of dough just as you did the first.
For a sky design: Cut six to 12 stars, depending on the cookie cutter.
For a stripes design: Cut five to six 1-inch wide strips the length of your pie pan.
Partially cover the filling with the stars or stripes so the color of the fruit peeks through. Roll out dough scraps and cut a star for the corner. You can either trim the stripes to allow for the star or just lay the star on top of the strips.
5. Using a slotted mixing spoon, scoop the fruit into the bottom piecrust. Not all the berry syrup is necessary. If you use it all, it might bubble over, so leave a little in the pan. Cut the butter into pieces and scatter on top of the fruit. Gently use a spatula to pry top decorations from your work surface. Lay them on the filling. Brush with milk.
6. Reduce oven temperature to 350°F, and bake for 45 minutes or until crust turns golden brown and the filling bubbles. (You might set the pie on a cookie sheet in case it bubbles over.) Let cool completely before serving.

