Bumblebee pie (variation of Bumbleberry pie)

Based on Dundee Arms Inn Bumbleberry Pie, as printed in the *Sun Sentinel Broward Edition,* 24 Aug 2016.[1. Ken Haedrich includes this pie from a Prince Edward Island inn in his book "Pie." That recipe includes fresh rhubarb and strawberries (1 cup each, sliced), but we chose to use all berries, adding blackberries and increasing the amounts of other berries] I made some minor changes. The ORIGINAL (Dundee Arms) recipe is indicated in **red footnotes**.

Prep: 25 minutes, plus chilling Bake: 55-60 minutes Makes: 8 servings

Ingredients

- 1 recipe basic flaky pie pastry, double crust, refrigerated 1 hour
- 1 1/3 cups fresh raspberries[1. As of November 2018, Publix sells frozen berries in the same combination of fruit]
- 1 1/3 cups fresh blueberries
- 1 1/3 cups fresh blackberries
- 1 cup sugar
- 2 tablespoons fresh lemon juice
- 1/3 cup flour
- 2 tablespoons cold unsalted butter, cut into small pieces
- 1 tablespoon coarse sugar (aka sanding sugar) or 1 tablespoon granulated sugar

Instructions

1. On a sheet of lightly floured waxed paper, roll the larger half of the dough pastry into a 13-inch circle

with a floured rolling pin. Invert the pastry over a 9 ½-inch deep-dish pie pan; center and peel off the paper. Tuck pastry into pan, without stretching it. [2. **ALTERNATE:** Sculpt and flute edge into an upstanding ridge. Place in freezer, 15 minutes; also place remaining unrolled pastry in the freezer. Heat oven to 400 degrees.]

2. Combine the berries, sugar and lemon juice in a bowl; toss gently to mix. Add flour; toss gently again. Turn the filling into the chilled pie shell, smoothing the top of the fruit with a spoon. Dot the top of the filling with the butter.
3. Roll out the top pastry. Place in on top of the pie, and seal the edges.[3. **ALTERNATE TOP PASTRY:** Using the large holes of a box grater, grate the other half of the pastry directly over the fruit, as if it were a block of cheese. Using a fork, gently move the gratings here and there for an even covering. Sprinkle the coarse sugar over the top.]
4. Bake pie on the center rack, 30 minutes at 400 degrees. Reduce oven temperature to 375 degrees and rotate pie 180 degrees so that the part that faced the back of the oven now faces forward. Slide a foil-lined baking sheet onto the rack below to catch any spills. Bake until the top is golden brown and the juices bubble thickly around the edge, 25-30 minutes.
5. Transfer pie to a wire rack; let cool at least 2 hours before serving.

Culinary Tradition: USA (traditional)

My Rating (out of 5 stars)

★★★★★

COMMENT: Nutrition information per serving *(from original author)*: 578 calories, 28 g fat, 14 g saturated fat, 50 mg cholesterol, 77 g carbohydrates, 33 g sugar, 6 g protein, 295 mg sodium, 5 g fiber

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FOOTNOTES: