



Mixed Berry Pie

This fresh tasting pie is accented with a free form crust of vines and leaves, but you can embellish with your own design. Made with our [All-Purpose Flour Artisan Blend](#).

Ingredients

Crust

- 3 cups [Pamela's All-Purpose Flour Artisan Blend](#) (420 gr.)
- 1 tsp salt
- 1 TBSP sugar
- 1 cup butter, cubed and chilled
- ¼ cup ice water + up to 1 TBSP if necessary
- 2 tsp almond extract
- 1 TBSP apple cider vinegar (or white)

Glaze

- 1 yolk
- 1 TBSP water, half and half, or cream

Filling

- 1/3 cup [Pamela's All-Purpose Flour Artisan Blend](#)
- 1/3 cup sugar
- ¼ tsp salt
- ½ tsp cinnamon
- 1 tsp lemon zest
- 10 cups mixed frozen blueberries, raspberries, and blackberries
- 2 tsp lemon juice

Directions

CRUST:

In the bowl of a stand mixer, whisk together flour, sugar and salt. With paddle attachment, pastry blender, or using fingers, cut butter into dry mixture until pea-sized crumbs are formed. Slowly add ice water mixed with almond extract and apple cider vinegar, just until dough comes together (not sticky). Add 1 tsp additional water at a time if dough is too dry.

Divide dough not quite into halves. Use the larger 'half' for the bottom crust and the smaller 'half' for the leaves and vines. Flatten into rectangles of dough between pieces of plastic wrap or plastic wrap and parchment, and chill on sheet pan. Roll out the larger piece about an inch larger than the quarter sheet pan, to 1/8-inch thick. Flatten smaller 'half' and roll between pieces of plastic wrap or plastic wrap and parchment, to 1/8-inch thick.

Put rolled dough sheets between pieces of plastic wrap or parchment on a sheet pan and chill until ready to use. If not using same day, wrap sheet pan in plastic wrap so dough does not dry

out. Store chilled until ready to use.

Grease a quarter sheet pan. Take out the larger piece of dough and let it sit about 10 minutes, until just pliable. Remove parchment or plastic wrap from one side. Use the plastic wrap lined side to flip the exposed dough into the sprayed sheet pan, and nestle it down into the corners and sides, removing the plastic wrap as necessary. Trim off the extra dough and add some of the trimmed pieces back in where thin. Return to chill while cutting and forming the decorations from the second sheet of dough.

Take out the second piece of dough and let it sit about 10 minutes, until just pliable. Cut some sweeping arches first. Using a leaf cookie cutter or two (one should be small), cut a bunch of leaves between the curved pieces. Picking up the dough between the cut pieces, squish together, and then roll a few pieces with your fingertips into a few ropes/vines. Take a few small pieces and roll in the palm of your hands to form the round berries. Roll out any extra one more time and cut some pointed leaves with a small sharp knife.

Preheat oven to 425°, place rack and empty half sheet pan on the rack (to catch the drips), in the lower third of oven.

FILLING:

In a large bowl, whisk together the dry ingredients. Zest lemon over the bowl, add frozen berries and sprinkle with lemon juice. Toss gently until all berries have a light coating of the dry ingredients and fill the crust.

DECORATE:



Orient one of the long sides of the filled pie towards you; this will be the bottom. Use a small offset spatula to loosen all the decorations from the plastic wrap. Use the spatula to move and position the curved arches in asymmetrical positions, connecting at the bottom. Distribute randomly one set of leaves over the surface of the berries, hooking to the arched limbs. Add some of the vines, carefully curving, and make sure to hide the ends under leaves or limbs. Add the second style leaves over all, and finish up with the small balls.

Mix the glaze, and use a small soft brush to lightly glaze the crust. Sprinkle with sugar if desired. Put pie on hot sheet pan in oven and bake 30 minutes at 425°, and then turn pan and bake for 20 minutes more, for a total of 50 minutes. Crust should have color and pie should be bubbling.

Do not cut pie until totally set and cool. Use a serrated knife to cut for best results.

Chef's Note: Frozen berries work well as they are picked at perfect ripeness and flavor. If you use fresh berries, add ¼ cup extra sugar because all the berries won't be at the same perfect ripeness.

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