

MONTANA

HUCKLEBERRY PIE

a 9-inch pie

INGREDIENTS:

Double Crust:

- 2 ½ cups all-purpose flour, plus more for dusting
- 2 tsp sugar
- 1 tsp kosher salt
- ½ cup shortening
- 1 stick (113 grams) cold unsalted butter, cut into ½ inch pieces
- 1 tsp apple cider vinegar
- 5 to 8 TBSP ice water

FILLING:

- 4 cups huckleberries
- ¾ cup white sugar
- 1 TBSP all-purpose flour
- 1 tsp grated lemon zest
- 2 TBSP lemon juice
- 2 TBSP butter
- 2 TBSP heavy cream
- 2 tsp white sugar

DIRECTIONS:

Crust:

1. Place flour, sugar and salt in the bowl of a food processor. Pulse a couple of times to mix. Add the shortening and pulse to combine. Add the butter and pulse until the mixture is coarse and a few pieces of butter are still visible. Add the apple cider vinegar and 4 TBSP ice water. Pulse to combine. Add more water, 1 TBSP at a time, until the dough just comes together.
2. Turn the dough out onto a dry surface and divide into 2 disks, one slightly larger than the other. Wrap in plastic and refrigerate 1 hour or overnight.
3. Roll the larger disk on a lightly floured surface about 11 inches in diameter and 1/8 inch thick, to fit a 9-inch pie pan. Trim to ½ inch and do not crimp the edge. Refrigerate while preparing the filling.
4. Preheat oven to 450 degrees F (220 degrees C).
5. Place huckleberries in pastry-lined pan. In a small bowl, mix together ¾ cup sugar and flour. Spoon evenly over berries. Sprinkle lemon zest and lemon juice over top. Dot with butter. Cover with top crust. Seal edges and cut



steam vents in top. Brush surface with cream, avoiding fluted edges of crust. Sprinkle with 2 teaspoons sugar.

6. Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (177 degrees C) and bake an additional 20 – 25 minutes until crust is golden brown.