

## **Blueberry Pie with Lemon Thyme Crust**

Preheat the oven to 400 degrees.

### **Crust**

In a medium bowl whisk together:

- 1 ¼ cups Authentic Foods Multi Blend gluten free flour\*
- 1 cup Honeyville blanched almond flour
- 1 tablespoon organic cane sugar
- ½ teaspoon salt

Mix in:

- 1 teaspoon minced lemon thyme
- 1 teaspoon lemon zest

Cut into small chunks and mix in with a pastry knife (or two forks) until largest pieces are a bit smaller than a pea:

- 8 tablespoons (one stick) Earth Balance buttery sticks

Add in the liquids, one tablespoon at a time, mixing between each until all dry ingredients are incorporated and the dough can be gathered in a ball:

- 1 tablespoon cold lemon juice
- 5-6 tablespoons cold water (use only as much as is needed to form the dough)

Divide into two balls (one a little larger than the other), place back in the bowl and refrigerate for a least an hour.

Now for the tricky part—managing the dough. Because the dough is tender it's not hard to roll out but getting it into the pie plate without crumbling is another story. (Next time I may choose to skip the rolling out the dough and instead press it evenly into the pie plate.)

Cut two pieces of parchment paper each about 16 to 18 inches long. Place one down, flour it lightly and place the larger of the two dough balls on top. Sprinkle the dough ball with more flour, lightly coating the entire piece, and place the second sheet of parchment on top.

Working quickly, gently roll out the dough between the two pieces of parchment until it's about an 1/8 inch thick. Remove the top piece of parchment, lightly flour the dough and gently spread it across the entire surface with your hands. Gently fold in half using the end of the parchment paper to lift the dough over on itself. Repeat to fold into quarters. Lift the parchment up with the quartered dough and invert it over onto the pie plate with the point in the center of the plate. Remove the parchment and unfold the dough. If the dough breaks don't be concerned...it presses together nicely with a little pressure.

Place the piecrust in the preheated oven for about 6-8 minutes—it will not be browned.

Roll out the second ball using the parchment method and cut out shapes using small decorative cookie cutters. These will be used to top the cake. (Place these back in the fridge until you're ready to use.)

## Filling

Clean rinse and place in a large bowl:

6 cups fresh or frozen organic blueberries

Mix together in a separate bowl:

2/3 cup organic cane sugar

6 tablespoons tapioca flour

½ teaspoon salt

½ teaspoon cinnamon

1 tablespoon lemon juice

Gently toss the blueberries with the sugar mixture until well combined.

Place the blueberries in the partially cooked piecrust, top with the decorative piecrust shapes you cut out earlier, and sprinkle with a tablespoon of organic cane sugar.

Cover just the edges of the piecrust with strips of foil to avoid overbrowning of that area. Pop in the oven for 35-40 minutes until the berries are tender. Check halfway through to make sure the decorative pieces aren't overbrowning—if they are you can tent the pie with a piece of foil.

Here's a great pie crust making tutorial to check out if you've never made one before: All Recipes' Making a Pie Crust, Step by Step. (<http://allrecipes.com/HowTo/making-a-pie-crust-step-by-step/detail.aspx>)