



## **Peek-A-Blueberry Pie**

*A slim-light fresh blueberry 'n cranberry pie tart*

### **Tart Crust:**

3 cups sifted all-purpose flour  
1/2 teaspoon salt  
1/2 cup Crisco shortening  
1/2 cup chilled butter, cut into chunks  
1/2 fresh orange juice, chilled  
1 Tablespoon ice water

### **Fresh Blueberry Filling:**

3-1/2 to 4 cups fresh blueberries  
2/3 cup granulated sugar  
1-1/2 Tablespoons all-purpose flour  
1/2 teaspoon grated orange peel  
1/4 cup chopped sliced almonds

1/4 teaspoon (each) nutmeg; cinnamon  
1/3 cup dried cranberries

**Tart Top Crust:**

1 egg yolk  
1/2 Tablespoon water

**Glaze:** 1/4 cup confectioners' sugar; 1 to 2 teaspoons lemon or orange juice

**Before Starting:** Preheat oven to 400 degrees F.

**Prepare Tart Dough:** In a mixing bowl, combine flour and salt; cut in shortening and butter chunks to form a pea size crumbled mixture. Add 1/3 cup orange juice, toss dough to moisten; add remaining orange juice and ice water if needed, about a Tablespoon at a time until dough holds together. Form into a ball; divide in half; flatten each into a flat disk shape; cover with plastic; chill in refrigerator for at least 30 minutes.

**Place Dough in Pan:** On lightly floured surface, roll out 1 piece of dough into a 12-inch circle. Place into a 10-1/2 or 11-inch tart pan with removeable bottom. Press into bottom and up the sides of the pan.

**Prepare Pie Filling:** In large bowl, combine blueberries, sugar, flour, grated orange peel, almonds, nutmeg, cinnamon, and dried cranberries. Evenly spoon into unbaked prepared crust.

**Add the Lattice Top:** Roll out remaining dough into a 12-inch circle. Cut into 1/2-inch-wide strips. Use strips to make a lattice design, crossing and weaving them over the blueberries. Trim off any excess pastry dough; secure dough strips to the tart pan edge.

**Baking the Tart:** In a small bowl, whisk egg yolk and water; lightly brush over pastry strips. Bake in preheated 400-degree oven for 50 minutes or golden brown. Cover tart with foil if brown too quickly. Remove from oven; let cool. Loosen sides; remove tart pan sides.

**Mix Light Glaze:** In a small bowl, stir confectioners' sugar and 1 to 2 teaspoons of lemon or orange juice until smooth; lightly drizzle over lattice crust. Yield: one 10-inch pie tart Serves: 8 to 10

**Cook's Note:** If blueberries are very fresh and juicy, use only about 3-1/2 to 3-3/4 cups. This will eliminate them overflowing the tart pan. If they are drier berries, use the 4 cups. For a pie with a tart taste, place 1 teaspoon of lemon juice in the orange juice.

**My Pie Recipe:** Top Winning Recipe from New Jersey in Crisco's National Pie Recipe Contest.

**About the Recipe:** Freshness explodes from the flavor of the juicy blueberries lightly sweetened with dried cranberries. It's baked in a tart pan for a lighter slim pie, covered with an attractive lattice crust, and drizzled lightly with lemon/orange glaze. It is "Berry" delicious!