

Blackberry Pie Bars



FROM THE KITCHEN OF

DEBBIE MACOMBER

Blackberry Pie, but make it easier and portable? Sign me up! These Blackberry Pie Bars utilize the food processor to make the dough and are baked on a baking sheet, making it easier to enjoy pie anytime the craving strikes.

Serves 9

Ingredients

Filling:

2 pounds frozen blackberries
1 ½ cups sugar
½ teaspoon lemon zest (from about ½ lemon)
Pinch kosher salt
¼ cup cornstarch
1 tablespoon lemon juice
1 tablespoon water

Pie Dough:

3 cups all-purpose flour
Heaping 1 teaspoon kosher salt
½ teaspoon sugar
12 tablespoons unsalted butter, cold and cubed
6 tablespoons all-vegetable shortening, cold
½ cup ice water

1 tablespoon heavy cream
2 tablespoons sugar

Directions

In a large saucepan over medium-high heat, heat berries, sugar, lemon zest and salt until berries have mostly broken down, about 10 minutes. Gently smash any large berries with the back of a spoon. In a small bowl, whisk the cornstarch, lemon juice and water until a slurry forms. Stir into the saucepan, then bring to a gentle boil. Cook for 5 to 7 minutes, stirring frequently, until mixture thickens like a loose jam (it will thicken more as it cools). Cool on the counter for 20 minutes, then transfer to the refrigerator for 30 minutes, or cover and refrigerate up to 2 days.

In the bowl of a food processor, pulse flour, salt and sugar. Dot with butter and pieces of the shortening; pulse until mixture resembles coarse crumbs, 5 to 7 one-second pulses. Drizzle water over the surface, then pulse until large clumps form, 10 to 15 one-second pulses. Gently shape into a 9 by 6-inch rectangle, then wrap tightly in plastic wrap. Place in the refrigerator for at least 30 minutes, or up to overnight.

Preheat oven to 375°F. Line a rimmed baking sheet with parchment paper. Set aside.

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On a floured surface, roll out dough into a 20 by 15-inch rectangle. Loosely roll dough onto the rolling pin, then transfer to the prepared baking sheet, leaving an inch overhang on a short side of the pan. Leave half of the dough untouched (this will be the bottom crust). On the other half, use a round frosting tip or a straw to make a few decorative holes in the crust. Alternately, poke all over the dough half with a fork. Place in the refrigerator for 20 minutes.

Spread 4 cups of the blackberry jam onto the untouched dough half, then fold the hole-poked dough over the jam. Fold edges over and press to seal. Brush with cream and sprinkle with sugar. Bake for 45 to 55 minutes, until dough is crisp and light golden brown. Remove from oven and let sit for at least 20 minutes before slicing into 9 equal pieces.