

THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Summer Berry Pie (from Cooks Illustrated)

Serves 8 to 10

Currant jelly is smooth and bright red, so very attractive in this pie. However, I didn't want to buy it because I don't use it for anything else. I used raspberry jam, which I probably should have strained but didn't.

Crust:

- 5 ounces graham crackers, broken into rough pieces (9-11 full crackers)
- 2 tablespoons granulated sugar
- 5 tablespoons unsalted butter, melted and warm

Filling:

- 2 cups (about 9 ounces) fresh raspberries
- 2 cups (about 11 ounces) fresh blackberries
- 2 cups (about 10 ounces) fresh blueberries
- ½ cup (3½ ounces) granulated sugar
- 3 tablespoons cornstarch
- 1/8 teaspoon table salt
- 1 tablespoon lemon juice
- 2 tablespoons red currant jelly

Whipped cream:

- 1 cup heavy cream (cold)
- 1 tablespoon granulated sugar
- 1 teaspoon vanilla extract
- 1. FOR THE CRUST: Adjust an oven rack to the middle position and heat the oven to 325 degrees. In a food processor, process the graham crackers until evenly fine, about 30 seconds. You should have one cup of crumbs. Add the sugar; pulse to combine. Continue to pulse while adding the warm melted butter in a steady stream; pulse until the mixture resembles wet sand. Transfer to a 9-inch glass pie plate; use the bottom of a ramekin or measuring cup to press the crumbs evenly into the bottom and up the sides. Bake the crust until fragrant and beginning to brown, 15 to 18 minutes; transfer to wire rack and cool completely while making the filling.
- 2. FOR THE FILLING: Combine the berries in a large colander and gently rinse; spread the berries on towellined rimmed baking sheet and gently pat dry with additional towels.
- 3. In a food processor, puree 2½ cups of the mixed berries until smooth and fully pureed, about 1 minute. Strain the puree through a mesh strainer into small nonreactive saucepan, scraping and pressing on seeds to extract as much puree as possible (you should have 1¼ to 1½ cups). Whisk the sugar, cornstarch, and salt in a small bowl to combine, then whisk the mixture into the puree. Bring the puree to a boil over medium heat, stirring constantly with a wooden spoon; when the mixture reaches a boil and is thickened to consistency of pudding, remove from heat, stir in the lemon juice, and set aside to cool slightly.

- 4. While the puree is cooling, place the remaining berries in a medium bowl. Heat the jelly in a second small saucepan over low heat until fully melted; drizzle the melted jelly over the berries and gently toss them together until the berries are glazed. Pour the slightly cooled puree into the cooled pie shell and smooth the top with a rubber spatula. Distribute the glazed berries evenly over the puree and gently press into the surface. Loosely cover pie with plastic wrap; refrigerate until chilled and the puree has set, about 3 hours (or up to 1 day).
- 5. FOR THE WHIPPED CREAM: Add the cream, sugar, and vanilla to the chilled bowl of an electric mixer. Beat at low speed until small bubbles form, about 30 seconds. Increase the speed to high and continue beating until the cream is smooth, thick, and nearly doubled in volume, about 20 seconds for soft peaks or about 30 seconds for stiff peaks. If necessary, finish beating by hand to adjust the consistency.