

Blueberry Pie for Breakfast

It's been said that you can tell true New Englanders by the fact that they eat pie for breakfast. This is not your dainty dessert pie but a hearty though flaky crust enclosing a deep dish of seasonal, fresh blueberries. This pie is served at the Crow Town Bakery in Carding, Vermont.

This recipe is for a large (10-inch) two-crust pie.

2 2/3 cup flour	1 tsp. salt
1 cup unsalted butter, softened	2 eggs
1 T. white vinegar	8 cups fresh blueberries, washed
1/2 cup sugar	1/4 cup tapioca

In a large bowl (so you have plenty of room to mix the ingredients) measure the flour and salt. Add butter. Using a pie crust dough cutter, combine the flour-salt mixture with the butter until the result has the grainy texture of small peas. It's important that the butter is distributed in small pieces throughout the flour so that your crust will be flaky.

Beat eggs with vinegar well-combined. Using a fork, mix the liquid and dry ingredients, stirring only enough to combine. (The vinegar, by the way, relaxes the gluten to help the crust bake to a flaky, golden brown.)

Cut the dough into 2 equal pieces. Roll one out between two sheets of floured waxed paper until it is large enough to cover the bottom of a 10-inch pie pan.

In a second bowl, combine blueberries with sugar, and tapioca. Spoon the fruit into your bottom crust, letting it mound up.

Roll out your second crust until it is large enough to cover the top of the pie. Carefully move it to the top of your pie, making sure all the fruit is covered.

With a fork, press the two crusts together around the outside perimeter of the pie pan. Carefully cut away the excess dough with a knife.

Using the pointed end of your fork's tines, pierce the center of the top crust to let air escape as it bakes.

Bake at 400 degrees for 15 minutes then lower the temperature of your oven to 375 for an additional 30 minutes or until your top crust is a golden brown, and the juice formed by the hot fruit filling is bubbling through the pierced holes in the top of the pie.

Let it cool thoroughly before you cut yourself a slice to enjoy.