

The Best Fruit Pie

Adapted from *Art of the Pie: A Practical Guide to Homemade Crusts, Fillings, and Life* by Kate McDermott

Ingredients

For the Crust:

- 2 ½ cups (12 oz) all-purpose flour
- 1 tsp salt
- 1 tsp sugar
- 1 cup (8 oz) unsalted butter, cold and cut into cubes
- ½ cup (4 oz) ice water

For the Filling:

- 5-6 cups fresh or frozen* fruit (such as apples, berries, or peaches)
 - Note: if using frozen fruit, do not thaw before making the filling.
- ¾ cup sugar (adjust based on the sweetness of the fruit)
- 2-3 tbsp cornstarch (or flour, for thickening)
- 1 tsp lemon juice
- ½ tsp cinnamon (optional, for spiced fruit fillings)
- Pinch of salt

For Assembly:

- 1 egg, beaten (for egg wash)
- 1 tbsp sugar (for sprinkling)

Instructions

1. Prepare the Crust:

1. In a large mixing bowl, combine the flour, salt, and sugar.
2. Add the cold butter cubes and use your fingers or a pastry cutter to mix until the mixture resembles coarse crumbs.
3. Gradually add the ice water, mixing gently until the dough just comes together. Divide the dough into two discs, wrap them in plastic wrap, and refrigerate for at least 1 hour.

2. Make the Filling:

1. In a large bowl, combine the fresh or frozen fruit, sugar, cornstarch, lemon juice, cinnamon (if using), and salt. Toss gently to coat the fruit evenly. Let the mixture sit while you roll out the crust.

3. Assemble the Pie:

1. Preheat the oven to 425°F (220°C).
2. Roll out one disc of dough on a lightly floured surface into a 12-inch circle. Carefully transfer it to a 9-inch pie pan, leaving excess dough hanging over the edges.
3. Pour the fruit filling into the crust-lined pie pan.
4. Roll out the second disc of dough for the top crust. Place it over the filling, trimming and crimping the edges to seal. Alternatively, cut the dough into strips to create a lattice top.
5. Brush the top crust with the beaten egg and sprinkle with sugar.

4. Bake the Pie:

1. Place the pie on a baking sheet to catch any drips. Bake at 425°F for 20 minutes, then reduce the oven temperature to 375°F (190°C) and bake for an additional 35-45 minutes, until the crust is golden and the filling is bubbling.
2. Cool the pie on a wire rack for at least 2 hours before serving.