

# Raspberry Pie



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Makes one 22cm pie

Prep time: 30min + dough chilling time

Cook time: 50min

Total time: 1h 20min

Difficulty: Intermediate

Category: Pies & tarts

This gorgeous summer pie celebrates the beauty of raspberries and really makes them shine. I like the slight tartness of raspberries, so I didn't add much sugar to the filling. If your raspberries are very tart or you have a sweet tooth, add more sugar. You can also substitute raspberries with other summer berries or use a combination of them. Serve it with a dollop of crème fraîche over a nice cup of coffee, or a scoop of vanilla ice cream for a luscious fancy dessert.

## For the crust:

### Ingredients

250g all-purpose flour + more for dusting surfaces

1 tablespoon granulated sugar

1/2 teaspoon salt

160g cold butter, diced

70-85ml water, very cold

1 tablespoon milk (to brush the crust before baking)

1 tablespoon sugar + 1/4 teaspoon cinnamon (to sprinkle over the crust)

### Directions

In the bowl of a food processor pulse together flour, salt and sugar until incorporated. Add butter, and pulse until mixture resembles coarse crumbs. Gradually stream cold water into the flour and pulse until the dough just comes together. First add 75ml of water and if the dough still seems a bit dry, add one tablespoon at a time until it comes together. Turn out the dough onto a clean work surface, divide it in half and shape each half into a flattened disk. Wrap in plastic, and refrigerate for one hour or overnight.

## For the raspberry filling:

### Ingredients

600g fresh raspberries

1 lemon, zest and juice

100g sugar

1/2 teaspoon ground cinnamon

1/4 teaspoon ground ginger

3 heaped tablespoons cornstarch

### Directions

Place the raspberries into a large bowl and toss them with lemon zest and juice. In a small dish, stir together sugar, cinnamon, ginger and cornstarch until evenly mixed. Add to raspberries and toss to

evenly coat, crushing and bruising the raspberries with the back of your spoon. Taste the filling and add more sugar if your raspberries are tart or if you have a sweet tooth.

Preheat the oven to 180°C. Butter a 22cm pie or tart pan.

Take one half of the chilled dough and roll it out in a 26cm circle. Make sure your work surface is well floured so the dough doesn't stick. Transfer the rolled dough to your pie pan. The dough should be large enough to hang over the sides of the pan. Spoon the filling, including any accumulated juices, in an even layer into bottom pie dough.

Roll out the other half of the dough to a 26cm circle and carefully transfer it over the filling. Trim the dough overhang to the diameter of the pie dish's rim. Press the edges of bottom and top dough lightly with your fingers so they stick together and then crimp decoratively. Cut several slits in the center of the top layer of pie crust to allow any air inside the pie to escape while it's cooking. Brush the top with milk and sprinkle with cinnamon sugar mix.

Bake for 50 minutes, until filling is bubbling all over and the crust is a nice golden brown. If the crust begins to brown too quickly, remove the pie from the oven, cover with tin foil, and place it back in the oven. Cool for three hours at room temperature before serving.