



Blueberry-Mango Crumb Pie

Here we take a traditional blueberry pie and give it a tropical twist with some chopped mango and - if you like - a little bit of canned pineapple. Then, in keeping with the tropical vibe, we add flaked coconut to the topping. Use your favorite crust or the Buttermilk Pie Dough that follows.

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Filling

- 3 cups fresh blueberries (1 1/2 pints)
- 1 1/2 cups frozen mango chunks, cut in small dice OR 1 cup mango plus 1/2 cup crushed or diced pineapple
- 1 tablespoon lemon juice
- 2 teaspoons finely grated lemon zest
- 3/4 teaspoon coconut extract (optional)

-1/2 cup sugar

-1 1/2 tablespoons cornstarch

-pinch of salt

Coconut Crumb Topping

-3/4 cup all-purpose flour

-3/4 cup sweetened flaked coconut

-1/2 cup sugar

-1/4 teaspoon salt

-5 tablespoons cold unsalted butter, diced

1. Prepare and refrigerate the pie dough for 30 to 45 minutes, if you haven't already. Roll the dough into an 11 1/2 to 12-inch circle and line a standard - not deep-dish - 9 or 9 1/2 inch pie pan with it, sculpting the overhanging dough into an upstanding ridge. Flute, if desired, then refrigerate the pie shell.

2. Prepare the Coconut Crumb Topping: Combine the flour, coconut, sugar, and salt in a food processor. Process briefly, to mix. Add the butter and pulse repeatedly, until the mixture resembles coarse crumbs. Turn it out into a shallow casserole dish and rub with your fingers to smear the butter into the mixture. Freeze or refrigerate.

3. Preheat the oven to 400°. Put one of your oven racks in the lowest or second-to-lowest position. Mix the blueberries, mango - or mango and pineapple - lemon juice, lemon zest, and coconut extract in a large bowl. Mix the sugar, cornstarch, and salt in a small bowl; stir into the fruit.

4. Turn the filling into your pie shell and smooth out the fruit. Spread the topping evenly over the fruit, pressing gently with your palm to flatten it out. Put the pie on a large baking sheet - preferably a dark one and preferably lined with parchment - and bake for 20 minutes. Reduce the heat to 375° and continue to bake until you see plenty of thick juice bubbling up around the edge. This could take another 40 to 45 minutes. Another key indication of doneness is that the entire filling will heave upwards, noticeably, with thick juice oozing from the cracks in the topping. It's a beautiful sight to behold.

5. Transfer the pie to a rack and cool thoroughly before slicing. Serves 8 to 10.



Buttermilk Pie Dough

Did you know that you could make a wonderful pie crust using buttermilk? Indeed you can and, once you've tried this, I know you'll become a big fan. I can't think of any sweet or savory pie where this wouldn't work nicely.

- 1 1/2 cups all-purpose flour
- 1 teaspoon cornstarch
- 1/2 teaspoon salt
- 10 tablespoons cold, unsalted butter, cut into 1/2-inch dice
OR 8 tablespoons butter plus 2 tablespoons Crisco or lard
- 1/2 cup cold buttermilk

1. Combine the flour, cornstarch, and salt in a bowl. Scatter the butter on a flour-dusted plate. Measure the buttermilk into a 1-cup glass measuring cup. Refrigerate everything for about 15 minutes.

2. Transfer the dry ingredients to a food processor. Pulse several times, to mix. Remove the lid and scatter the butter over the dry mixture. Pulse the machine 6 or 7 times, until the butter is roughly the size of split peas.

3. Pour the buttermilk through the feed tube in a 7 to 10 second stream, pulsing as you add it. Stop pulsing when the mixture is still crumbly but starting to gather in larger clumps.

4. Turn the mixture out onto your work surface and pack into a ball, then knead it once or twice to smooth it out. Put the dough on a sheet of plastic wrap and flatten it into a 3/4-inch thick disk. Wrap and refrigerate for at least 30 minutes before rolling. Makes enough dough for one 9 1/2-inch standard or deep-dish pie shell.

Double Crust Note - If I want to use this recipe for a double crust pie, I will typically make two single recipes, rather than doubling the recipe. I think it comes out better, especially when you don't crowd the processor. However, you can simply double the ingredients and make it in the processor if you want to give it a try.

