

Ginger Berry Pie

Poetry & Pies

prep time: 20-25 minutes

freeze time: 30 minutes

bake time: 40-50 minutes

total time: 1 hour, 45 minutes

servings: 8-12



Ingredients

- two [brown sugar all-butter pie crusts](#) (or a double batch/two of your favorite pie crusts)
- ¾ cup (150g) granulated sugar
- zest and juice from one large lemon (or two small lemons)
- 1 tablespoon (8g) ground cinnamon
- 4 tablespoons (37g) cornstarch
- 2 tablespoons (17g) flour
- 1 tablespoon (5g) grated fresh ginger
- 1 ½ tablespoons (16g) finely chopped [candied ginger](#)
- 3 cups (444g) fresh blueberries (organic, if possible)
- 3 cups (369g) fresh raspberries (organic, if possible)
- 3 cups (432g) fresh blackberries (organic, if possible)
- optional: egg wash of 1 egg and 1 tablespoon (13g) whole milk
- optional: 1 tablespoon of sugar for finishing the crust

Instructions

1. First, make the double pie crust and form it into two discs. You can just double the recipe and follow all of the same steps and simply divide the dough into two discs when you get to the refrigeration step. I highly encourage using cinnamon in the crust, as it complements the cinnamon and ginger in the filling. Make this ahead of time. You can refrigerate it for a few days or freeze it for a few weeks. If you freeze it, thaw it in the fridge overnight.

2. When you are ready to make your pie, set the crust discs out on the counter for about 10 minutes while you prep the filling. If you end up taking longer than 10 minutes, put the crust back into the fridge for a few minutes--you want it pliable but not soft.
3. Prep the filling. If your berries are not organic or need a wash, be sure to gently rinse them then let them dry COMPLETELY. You don't want any extra liquid in this filling or it will turn soupy. Zest then juice your lemon. Peel the ginger and grate it or finely chop it. Finely chop the candied ginger.
4. Make the filling. Stir the lemon zest and sugar together until fragrant. If you don't have a [microplane zester](#), you can blend the sugar and zest in a [food processor](#) or blender until fragrant. Whisk in the cinnamon, cornstarch, flour, fresh ginger and candied ginger. Gently stir in the (dry) berries. Add the lemon juice and gently stir until combined. Set aside while you roll out your pie crust.
5. Place one of the pie dough discs on a lightly floured, clean work surface or [rolling mat](#). Sprinkle a little more flour over the top. Begin rolling out the dough, rotating the rolling pin as you go. I like to imagine it's a clock and I need to roll it over every hour—so top down is 12 and 6, left right is 3 and 9, etc. Roll it out to be about $\frac{1}{8}$ inch thick and about 3 inches bigger in diameter than your pie pan (e.g. 12" for a 9" pan). Be sure to flip and rotate the dough every so often, sprinkling a tiny bit more flour as needed to 1) keep it from sticking and 2) ensure you're rolling evenly. I tend to roll the bottom left too thin and the top right too thick. Rotating balances this out. If any bits of the edge crack or break, gently press them back together with your hands.
6. Lightly sprinkle your [pie pan](#) with flour. Roll about half of the crust onto the rolling pin then gently slide it over the pie pan until centered. Gently lift the edges of the crust and press it into the pan. You want about $\frac{1}{2}$ inch of overhang, so trim anything beyond that. Place the crust in the fridge while you roll out the lattice top.
7. Roll out the lattice top to a little larger than your pie pan (about 10" for a 9" pan). Cut it into strips anywhere from $\frac{1}{2}$ to 1 inch wide. It's entirely up to your preference how thick you cut each strip.
8. Gently pour the filling into the chilled bottom crust, scooping all of the juices into there as well. Weave the lattice strips over the top. You can weave it in a variety of patterns, so don't worry too much about getting it perfect. [This video](#) is also helpful with classic lattice weaving.

9. Trim any excess lattice to be flush with the bottom crust's overhang. Fold the overhanging crust over itself and press gently to seal it. Shape it as desired.
10. If desired, brush with an egg wash (one egg whisked well with a tablespoon of whole milk or cream). Sprinkle with some sugar.
11. Place the pie in the freezer for 30 minutes while your oven preheats to 400F/205C. Line a baking sheet with foil. After 30 minutes in the freezer, bake the pie for 20 minutes at 400F/205C then turn down the oven to 375F/190C. Tent the pie with foil and let bake 30-40 minutes longer, until the crust is golden and the filling bubbles and looks thickened. Be sure it's bubbling throughout before you remove it from the oven, to ensure a sturdy pie.
12. Let the pie cool completely at room temperature. Once the bottom of the pan is cooled, it's safe to slice, but don't cut it sooner or you'll get a soupy filling and chewy crust.

Enjoy!

Leftovers will last 1-2 days on the counter (covered) or 5-7 days in the fridge (covered).