

MIXED BERRY MINI-PIES, IN A MUFFIN PAN

INGREDIENTS

for the Crust

2 1/2 cups all purpose flour
1 tablespoon sugar
3/4 teaspoon salt
10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces
1/3 cup chilled solid vegetable shortening, diced
6 tablespoons (or more) ice water

for the Filling

1/2 cup granulated sugar
3 tablespoons cornstarch
2 tablespoons finely grated lemon zest
2 tablespoon. fresh lemon juice
Pinch table salt
a total of 4 cups mixed berries*, fresh or frozen

Optional

1/4 cup apricot jam
2 tablespoons lemon juice

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball, then flatten into a disk. Wrap in plastic and chill 2 hours.

Preheat to 400F and prepare a half-muffin tin (6 slots) with cooking spray. Mix together sugar, corn starch, lemon juice and lemon zest in a medium bowl. Add berries and toss to blend.

Roll out dough disk on floured surface to 1/3 inch thick. Cut out rounds and nestle them into the muffin tin. Fold edges under, forming high-standing rim above the pan; crimp. Add filling. Roll out remaining pie dough and create lattice tops for your mini-pies. Place in oven and bake pie 20 minutes. Reduce oven temperature to 350F and continue baking until juices bubble thickly and crust is deep golden, covering edges with foil if browning too quickly, about 30-40 more minutes.

Mix together apricot jam and lemon juice until smooth. Using a pastry brush, glaze lightly over entire surface of pie (this will give it a nice sheen and additional flavor). Let pie cool 1 hour before cutting.

* Any combination of blueberries, raspberries, cranberries, strawberries, blackberries or currants will do.