

BLUEBERRY PIE WITH COCONUT STREUSEL TOPPING

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 and topping

6 tablespoons salted butter, divided

1/3 cup flour

1/4 cup sugar

1 cup shredded coconut

1/2 teaspoon vanilla

1/2 cup confectioner's sugar

2 egg yolks

zest and juice of 1 lemon

3 cups blueberries, fresh or frozen

1/4 cup sugar

1 tablespoon corn starch

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 oven to 350F. Prepare a 9 inch pie plate with cooking spray.

Melt 2 tablespoons of the butter and cool slightly. Add 1/2 tsp vanilla to melted butter. In a medium bowl, whisk together the flour, sugar, and half of the coconut. Add the melted butter mixture and combine well. Transfer mixture to the refrigerator for half an hour to set.

Soften the remaining of butter, and mix with the confectioner's sugar until smooth and creamy. Beat in the egg yolks one at a time, until incorporated, and then add the lemon extract and remaining half of coconut. Set aside. In a large bowl, toss blueberries, lemon juice, sugar, and cornstarch, and let sit 5 minutes.

While berries are macerating, roll out chilled dough on a floured counter into an 11-inch circle about 1/8 inch thick. Transfer to your pie plate. Press the crust into the bottom and edges of the pan.

Spread the coconut filling evenly across the bottom of the pie. Top with the blueberries and their juices. Remove the topping from the fridge and use a fork to break it into small pieces. Scatter these pieces over the top of the pie. Bake the pie for 40-45 minutes, until crust and topping is golden brown and berries are bubbling.