

## BLACKBERRY PLUM PIE WITH SPICED PISTACHIO STREUSEL

### INGREDIENTS

for the pastry

1 1/4 cups all-purpose flour  
1 teaspoon saugar  
1/4 teaspoon salt  
4 tablespoons unsalted butter, cold  
3 tablespoons vegetable shortening  
3-6 tablespoons ice cold water

for the fillings

1 pint blackberries  
3 pounds damson/italian/fresh prune plums  
1/2 cup sugar  
4 tablespoons lemon juice  
2tablespoon corn starch

for the streusel

2/3 cup sugar  
1/2 cup all-purpose flour  
1/3 cup butter, cubed  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cardamom  
1/4 teaspoon ground clove  
1/2 cup finely chopped pistachios

### DIRECTIONS

Prepare your crust: In a bowl, combine the flour, sugar and salt. Cut in the butter and shortening, blending until the mixture resembles coarse sand (with some larger pieces of butter). Add in three tablespoons of the ice water, using a fork to mix the dough together. Add more water, one tablespoon at a time, just until the dough comes together in a slightly crumbly ball. Turn the dough out to a lightly floured surface. Use your hands to shape the dough into a flattened disc. Wrap tightly in plastic wrap and refrigerate for a minimum of 2 hours (up to 24 hours).

Preheat your oven to 400F. On a lightly floured counter, roll out your pie dough to 1/4 inch thick. Spray a 9-inch tart pan with baking spray and then line with the rolled out dough, removing any excess and making a pretty rim. Refrigerate the crust until ready to fill.

Cut the plums in half and remove pit. Cut to a a 1/2 to 3/4 inch dice. Combine blackberries and plums with the sugar, lemon juice and corn starch. Gently toss to combine. Let sit while you prepare the streusel. Whisk together the sugar, flour, spices and sugar. Cut in the butter with your fingers or a fork until it looks like coarse sand. Sprinkle evenly over the plums in a light layer. Then sprinkle over the chopped pistachios.

Fill the chilled pie crust with the fruit filling and top with the streusel. Bake for 55-60 minutes, or until the fruit is bubbly and the topping is golden. Let cool for a minimum of 30 minutes before serving.