

BLUEBERRY SLAB PIE WITH OATMEAL AND TOASTED ALMOND STREUSEL

INGREDIENTS

for the pastry

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

4-5 cups blueberries, fresh or frozen (about 2 pints)
1 teaspoon lemon juice
1 cup sugar
1/4 cup flour
1/2 teaspoon cinnamon

for the streusel

1 cup Oats, Quick Cooking
1 cup Brown Sugar, packed
1/2 cup Flour, all-purpose
1/2 cup Butter, softened
1/2 cup Almonds slices, toasted and cooled

DIRECTIONS

For the pastry: 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 and then flatten into a disk. Wrap in plastic; chill 2 hours.

Preheat oven to 375F. Line a rimmed 13 x 9 baking ("quarter sheet") with aluminum foil and spray with baking spray.

Roll dough onto into a roughly 17 x 13 inch rectangle and transfer to the pan, trim to a one inch overhang, fold under and then, using a fork, crimp the edges. Dock the bottom of the crust. Place in the fridge while you prepare the rest of the ingredients.

Place blueberries in a large bowl and add lemon juice. Toss to coat. In a small bowl, combine sugar, flour and cinnamon. Add to blueberries and again, toss to coat. To make the streusel, combine oats, brown sugar and flour in a work bowl, and using a pastry cutter on a fork, cut in the butter until coarse crumbs form. Add the toasted almond slices. Set aside.

Spread the blueberries over the chilled pastry evenly. Sprinkle streusel mixture over the blueberries (I always leave a few bare spots to let the blueberries poke through). Bake for about 30 minutes or until bubbly. Remove to a wire rack and let cool for at least 30 minutes before slicing into squares. Serve at room temperature or warmed with vanilla ice cream.