

# Choose-It-Your-Way Fruit Pie

PIE CHICKS, VINEYARD HAVEN

Chrissy Kinsman knows a thing or two about pies. She’s been baking them from the wee age of six, rolling out dough alongside her mother with her Grandma Helen’s rolling pin—the same rolling pin she uses to this day. Every Saturday and Wednesday morning at the farmers market, fans line up to bring home one of her freshly made pies, generously filled with the season’s most delicious fruit. Blueberry and key lime are summer’s bestsellers, and then pumpkin, Chrissy’s favorite, takes over in the fall. Back in the kitchen of her Vineyard Haven bakery, her “pie chicks” radiate a togetherness rarely seen behind the scenes, testament to the kinship Chrissy has cultivated.

Lest you be intimidated at the thought of making your own pie, Chrissy believes anyone can turn out a pie as glorious as hers by respecting the technique and putting your heart into it. “You can definitely taste the love we bake into each and every pie,” shares Chrissy. “A pie baked without love, well, it’s just a waste of everyone’s time!” Use any high-pectin fruit—apples, pears, berries, and stone fruit, or a combination, like their popular peach and blueberry—then follow Chrissy’s tips to ensure your pie is as tender and flaky as grandma’s:

- Be gentle with the dough! Overhandling makes the piecrust tough.
- Cold butter and cold water equal light, flaky, melt-in-the-mouth dough.
- If your dough is hard to roll out, let it rest for 10 minutes at room temperature (but not much longer in the heat of summer).
- Get ahead of entertaining by freezing the dough discs for up to 1 month. To thaw, place in the refrigerator overnight.

**MAKES ONE (9-INCH) PIE; SERVES 6 TO 8**

## Crust

**2 cups all-purpose flour, plus more for rolling**

**1½ teaspoons granulated sugar**

**1 teaspoon kosher salt**

**1 stick (8 tablespoons) cold unsalted butter (preferably European-style, such as Plugra), cut into ½-inch cubes**

**¼ cup plus**

**1 tablespoon shortening**

**2 tablespoons whole milk**

**2 tablespoons turbinado sugar**

**Make the pie crust:** Whisk the 2 cups flour, granulated sugar, and salt in a large bowl to combine. Use your fingers to rub the butter into the flour mixture until the mixture resembles coarse, pea-size breadcrumbs. Rub the shortening into the mixture until just combined. (Alternatively, pulse the flour, sugar, and salt in the bowl of a food processor fitted with the metal blade, then pulse the butter 6 to 7 times until the mixture resembles coarse breadcrumbs. Pulse the shortening into the mixture just until combined. Transfer to a large bowl.)

Sprinkle ¼ cup ice water over the mixture and gently incorporate with a silicone spatula until the dough just holds together. If it’s still dry, mix in ice water, 1 tablespoon at a time, until the dough comes together.

Divide the dough into 2 equal pieces. Shape each half into a ball, then flatten into a disk. Wrap each disk tightly with plastic wrap and refrigerate for at least 1 hour and up to 24 hours.

Lightly flour a large piece of parchment paper. Unwrap the first disc of dough and place on the parchment paper. Lightly flour the disc and cover with another piece of parchment paper. Using a rolling pin, roll the disc from the center outward, turning and

## Filling

**5 cups fruit, such as blueberries and large chunks pitted peaches**

**¾ cup granulated sugar**

**¼ cup plus**

**1 tablespoon all-purpose flour**

**½ teaspoon fresh lemon juice and/or**

**½ teaspoon finely grated lemon zest**

lightly re-flouring the disc to make sure the dough does not stick. Roll as thin as possible without tearing the dough. If the dough is hard to roll out, let it rest for a few minutes and try again.

Remove the parchment paper and press the dough into a 9-inch pie dish. Trim the overhang so that it extends ½ inch over the edge. Roll out the second dough disc as described previously. This will be the top crust. Place on a plate lined with parchment paper and refrigerate, along with the pie dish with the dough, until ready to assemble.

Position a rack in the center of the oven and preheat the oven to 375°F.

**Make the filling:** Mix the fruit, sugar, flour, and lemon juice and/or zest in a large bowl until combined. Remove the dough from the refrigerator and scoop the fruit filling into the pie dish. Place the top piece of dough over the pie dish. Fold or tuck the edges of the dough together. With fingers or a fork, crimp the edges to seal. Cut several slits in the top crust to allow steam to escape. Lightly brush the top of the pie with the milk and sprinkle with turbinado sugar. Place the pie dish on a baking sheet to catch drips.

Bake until the top is golden brown and the filling bubbles up through the slits in the crust, about 50 minutes. Cool on a rack for 1 hour and serve slightly warm or at room temperature.



# THE MARTHA'S VINEYARD COOKBOOK

100 Recipes from the Island's Restaurants,  
Farmers, Fishermen & Food Artisans



Julia Blanter

FOREWORD BY JULI VANDERHOOP • PHOTOGRAPHY BY JOCELYN FILLEY

RIZZOLI  
NEW YORK