Rustic Strawberry Pie

Serves 6 to 8

Ingredients

Crust:

- 1¼ cups plain flour
- 1 Tbsp sugar
- 1 tsp salt
- 8 Tbsp (1 stick) cold, unsalted butter, cut into small cubes
- 3 Tbsp ice water, (depending on the weather, I have used more)

Filling:

- 4 to 5 cups fresh strawberries, washed and spread on towel to dry. Cut into halves or thirds if large.
- ½ cup sugar
- 4 Tbsp cornstarch (¼ cup)
- ¼ tsp cinnamon (optional, but good)

You will need a baking sheet and parchment paper.*

Instructions

1. **Crust**: In a large bowl, mix the flour, sugar and salt**. Toss the butter cubes with the and cut in with a pastry cutter until the butter is the size of small peas. Sprinkle 2 tablespoons of water over the mixture and fold with a spatula adding more water if needed until the mixture, when pressed together, forms a rough ball. Do not overmix. Form dough into a 6-inch disc; wrap in plastic wrap and chill about 20 minutes. Remove from chilling, roll on parchment sheet until 13-inches in diameter. Make filling.
2. Preheat oven to 425°F.
3. **Filling**: In a large bowl, mix together the corn starch, sugar and nutmeg. Add the berries and fold to coat with the dry mixture. Place crust (leave on parchment) on sheet pan. Place filling in the center, leaving about 3 inches of dough uncovered on all sides. Fold that dough up over the fruit all the way around while creating rustic pleats. Place the pie on a middle rack in the preheated oven. Bake for 15 minutes; lower heat to 375°F and continue baking for an additional 45 minutes or until the crust is golden brown. Remove from oven; cool completely before serving.

*After rolling the crust on parchment, it can be fitted into a large pie pan, leaving the parchment to make it easier to remove and slice after cooling.

**This crust can also be made in your food processor.

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