



Lavender Blackberry Pie

YIELD: one 9-inch pie, about 8 servings

TIME: 2 hours baking plus 2 hours cooling

INGREDIENTS

Crust:

- 1 ½ c (270 g) flour
- 1 tbsp (16 g) sugar
- ½ tsp (5 g) salt
- 1 stick (115 g) unsalted butter
- 3 tbsp (45 g) milk or cream

Filling:

- 24 oz (680 g or 4 c) blackberries, washed and gently patted dry
- ½ c (108 g) sugar
- 4 tbsp (38 g) cornstarch
- 2 tsp culinary lavender, finely ground
- ¼ tsp salt
- 2 tsp lemon juice
- 1 tsp vanilla extract

Whipped cream:

- 1 tsp culinary lavender, finely ground
- 2 tbsp sugar
- 1 c (255 g) heavy cream

INSTRUCTIONS

Crust:

1. Preheat your oven to 425°F.
2. Mix the dry ingredients in a pie pan with a fork so that they're blended well.
3. Heat the butter in the microwave just until melted but not hot.
4. Measure the milk into the butter and mix it up with the same fork until well blended.
5. Pour the wet ingredients into the dry ones and mix thoroughly with a fork until the mixture looks uniform and there are no dry bits of flour remaining.
6. Use your hands to spread the mixture evenly, pressing it into the bottom and sides of the pie pan.

Filling:

1. Wash and dry the blackberries and place them in a large bowl.
2. Combine the dry ingredients (sugar, cornstarch, lavender, and salt) in a separate bowl and mix well to combine. Sprinkle them over the blackberries.
3. Drizzle the lemon juice and vanilla over the blackberries.
4. Gently mix the blackberries until they are evenly coated. Pour the into the pie crust.

5. Cover the pie loosely with foil and bake at 425°F for 20 minutes. After that, lower the temperature to 350°F and continue to bake until the filling is bubbling in the middle, about one hour more. Halfway through the baking time, take the pie out and gently press the berries down so that they are mostly submerged in the filling.
6. Remove the pie from the oven and cool completely, uncovered, until it reaches room temperature. This may take a few hours. When the pie is cool, it can be stored on the counter, covered, for two days before serving.

Whipped cream:

1. Just before serving, prepare the whipped cream. Crush the lavender very finely using a mortar and pestle or in a plastic bag with a rolling pin. Stir the crushed lavender and the sugar together.
2. Pour the cream into the bowl of a stand mixer fitted with the whisk attachment. Add the lavender-sugar mixture and beat on medium speed until the cream forms soft peaks. (When you lift the whisk from the bowl, the tip of the peak should flop over gently.)
3. Spoon the cream onto the pie and serve right away.
4. If you don't finish the whole pie in one sitting, store it in the fridge. Or, alternatively, top individual slices with whipped cream and store the cream in the fridge and the pie on the counter at room temperature separately. Both will keep for one or two days.

NOTES AND TIPS

Though any kind of cream will taste delicious when whipped up, for the best results, buy pasteurized heavy cream. Heavy cream has a higher fat content than heavy whipping cream and it holds air for longer. Try to find regular pasteurized instead of ultra-pasteurized because the flavor will be better.

The pie has to be bubbling in the middle so that the cornstarch thickens and sets. It doesn't have to be boiling, but look for a few slow bubbles.

I call for covering the pie loosely with foil during baking so that the blackberry mixture doesn't dry out. This is also why I have you gently smush the berries halfway through baking time.

It's important that you grind the lavender as finely as possible for the whipped cream. If you don't, it will taste gritty.

If you're nervous about whipping cream, chill down the bowl, the beater, and the sugar in the fridge for about 10 mins before you start whipping. Make sure your bowl and beater are clean and dry. Water will make the cream weep and separate. So will oils from your skin, so don't stick a finger in the cream to taste it. (If you haven't guessed, I learned this the hard way.)