

[Black-and-Blueberry Sour Cream Pie]

Serves 6-8.

1 graham cracker crust (you can buy it pre-made if you want), or 1 nutty graham cracker crust included in this book.

Ingredients

Filling:

2 pint box fresh blueberries
1 pint box fresh blackberries
1 pint box fresh raspberries
1 ½ tablespoons fresh lemon juice
¼ cup granulated sugar
2 tablespoons cornstarch
1 teaspoon vanilla

Sour Cream Topping:

1 8-oz package full-fat cream cheese, softened
¼ cup confectioner's sugar
2 tablespoons granulated sugar
1 teaspoon lemon zest
½ cup full-fat sour cream
½ teaspoon vanilla

Prepare crust and press into the bottom of a 9-inch deep dish pie pan, refrigerate, pre-bake and let cool. If using a store-bought crust, prebake per package instructions and let it cool.

Combine the berries and lemon juice in a medium sauce pan. Cover and cook over medium-low heat until berries are almost simmering in their own liquid that the lemon juice helped them put out, about 5 minutes. Mix together the granulated sugar and cornstarch in a small bowl, then stir the mixture into the berries. Bring to a boil, stirring. Once it starts to boil reduce heat and continue to stir non-stop for 1-2 minutes. Remove from heat and stir in vanilla. Scrap the berries mixture into a small bowl and let cool for 15 minutes.

Spoon the cooled filling into the cooled pie shell and smooth across bottom of pie shell carefully so as not to disturb the graham crackers! Refrigerate for 30-60 minutes.

While pie filling and crust chill, make the topping. With an electric mixer, beat the cream cheese, sugars and lemon zest together in a medium-sized bowl until smooth. Add the sour cream and vanilla and blend until smooth. Spoon the topping over the chilled pie and smooth with a spoon. Again, be careful not to pull back the berry filling into the clean white topping. It won't really matter if you do, just a matter of aesthetics—find a metaphor and make it a good story. If you have any leftover fresh berries, sprinkle on top, or zest a bit more lemon over the top. Refrigerate for at least 2 hours.