

LEMON CHESS PIE WITH BLACKBERRY WHIPPED CREAM

INGREDIENTS

pie -

- one 9-inch bottom crust (recipe below)
- 1 1/2-2 cups sugar
- 1 T flour
- 1 T cornmeal
- 4 eggs
- 1/4 cup butter, melted
- 1/4 cup milk
- 4 T lemon zest, or zest from 5-7 small lemons
- 1/4 cup lemon juice

whipped cream -

- 1 1/2 cups heavy cream
- 1/4 cup powdered sugar, or to taste
- 1 t vanilla extract
- 4-5 blackberries pressed through a fine mesh strainer

DIRECTIONS:

1. Preheat your oven to 375F. Make pie crust below. Combine sugar, flour, and cornmeal in large bowl. Whisk lightly to mix. Add eggs, butter, milk, lemon zest, and juice. Beat with an electric hand mixer until smooth and blended. Divide between 4 mini pie crust lined pie pans or one large pie-crust lined pie pan. Bake for 35-45 minutes, or until top is golden brown.
2. Meanwhile, make whipped cream by beating together the heavy cream, powdered sugar, and vanilla until soft peaks form. Stir in blackberry juice. Serve pie warm topped with blackberry whipped cream and additional berries.

Single 9" pie crust

INGREDIENTS:

- 1 cup flour
- 1/2 t salt
- 6 T cold butter, cut into pieces
- 2-3 T ice water

DIRECTIONS:

1. Combine flour and salt in a mixing bowl. Cut in butter using a pastry blender or 2 forks until mixture is the consistency of coarse cornmeal or tiny peas. Sprinkle cold water over dry mixture 1 tablespoon at a time, tossing mixture lightly and stirring with a fork. Add water each time to the driest part of mixture. Continue stirring with a fork. The dough should be just moist enough to hold together when pressed gently with a fork. It should not be sticky.