Taste of the Department Entry Form

Name of Contestant: Bojana Vulevic  Entry #: __________

Division Cardiology
Name of Entry: Blueberry pie

Crust:
Mix 2 cups flower (80% buckwheat, 10% whole wheat, 10% ground flaxseed), 2 sticks of butter (should be at room temperature), ½ cup sugar, 1 tsp Xanthan gum some salt and ¼ cup water into a crust. Separate the dough into two parts (for upper and lower crust) then use unbleached white flower to finalize (role) crusts. Place the bottom crust into a pie plate (greased with butter). Add filling, and then place the upper crust. Make sure that the upper and lower crusts are sealed well. Cut few slits in the upper crust to allow for steam to escape. Prepare saturated sugar solution in boiling water and paint the crust with it. Bake at 385 F for 45-60 min. Good idea is to put the pie plate onto a larger baking sheet so if the filling leaks out it does not mess up the oven.

Filling:
1. If fresh blueberries are available -> Mix 2-3 cups of blueberries (depending on the size of your pie plate), 3-5 tbsp sugar and few tbsp of flower. The exact amount of flower will depend on how ripe the blueberries are (the more ripe they are, the more water they will release, so add more flower).
2. Otherwise just use pre-fab pie filling. I've used Wilderness brands as it has the least amount of sugar and highest amount of fruit.