

Mixed Berry Streusel Pie

Serves 8-10 (but if really good, probably only 5-6)

Allow 4-5 hours between starting and serving. Better made 24 hours ahead. The key to this pie is the berries. Use no more than 2 cups of strawberries and use 1 or 2 cups of tart berries (wild huckleberries are fantastic). If you do use tart berries, add an additional 1/4 cup of sugar (1 cup total). Whole frozen berries may be substituted, but need to be thawed first.

Ingredients:

Crust

<i>1 1/2 cups all-purpose flour</i>	<i>12 tablespoons (1 1/2 sticks butter,</i>
<i>3 ounces (85 grams) Honey Teddy</i>	<i>cut into 1/2-inch cubes and</i>
<i>Grahams (or Honey Graham</i>	<i>softened</i>
<i>Crackers, broken up)</i>	<i>2 teaspoons vanilla extract</i>
<i>1/2 teaspoon salt</i>	<i>1/2 cup old-fashioned oats</i>
<i>2 ounces cream cheese</i>	<i>1/2 cup packed light brown sugar</i>

Filling

<i>6 cups mixed berries</i>	<i>3 tablespoons Minute tapioca</i>
<i>3/4 cup granulated sugar (see note)</i>	
<i>1/2 teaspoon grated lemon zest</i>	

Crust & Streusel:

1. Grease 9-inch pie plate (use butter)
2. Process flour, graham crackers and salt in food processor until finely ground
3. Add cream cheese, butter, and vanilla and pulse until dough forms
4. Remove a tad less than 2 cups of dough from the food processor (leave the rest where it is) and turn it out onto a lightly floured surface.
5. Flatten dough into a 6-inch disk and transfer to greased pie plate.
6. Press dough evenly into pie plate, with the palm of your hand, and flute edges by pressing with your thumb on one hand, from the inside edge of the pie plate, between your thumb and forefinger on the outside edge of the pie plate
7. Cover dough with plastic and refrigerate until firm, at least 1 hour (up to 24 hours)
8. Add oats and brown sugar to food processor with remaining dough and pulse until mixture resembles coarse meal

9. Transfer mixture to bowl and use fingers to pinch topping into individual peanut-sized clumps (don't need to be perfect!)
10. Cover bowl of clumps (streusel) and refrigerate

Filling

1. Adjust oven rack to lower position and heat oven to 350°
2. Cook 2 cups berries (use 1 cup of strawberries, if you are using them) in saucepan over medium-high heat until juicy, about 3 minutes
3. Stir in sugar and lemon zest and simmer until thickened, about 5 minutes, but maybe longer, depending on the berries.
4. Remove from heat and allow to cool for 5 minutes or longer
5. Gently toss cooked berry mixture with remaining berries and tapioca in large bowl until combined

Assembly

1. Transfer berry mixture to chilled crust. Scatter oat mixture evenly over pie
2. Bake pie on rimmed baking sheet 45-55 minutes, until fruit is bubbling around the edges and streusel is browned and crisp
3. Cool on rack for 30 minutes
4. Refrigerate until set, at least 2 hours or up to 24 hours
5. Serve with ice cream, if desired