For those wanting more of Mia's yummy sweets, here is one of her favorite recipes for Blueberry Pie. Thanks Mia!

Blueberry pie (from The Pie & Pastry Bible - Rose Levy Beranbaum)

For the crust (double crust - 9 inch pie)

11.25 oz flour
14 T butter (cold and cut into 1/2-1/4 inch cubes)
1/4 + 1/8 tsp salt
1/4 tsp baking powder (optional)
1 T apple cider vinegar (optional)
5-7 T ice water
1 egg white plus 1T water for washing the top of the crust

For the filling

4 cups blueberries - rinsed and dried
1/2 cup sugar
2 T cornstarch
2T freshly squeezed lemon juice
2 tsp finely grated lemon zest
a pinch of salt

Directions

Crust:
Mix flour, salt and baking powder if using together. Cut in cold butter with a pastry blender or two knives until you have the consistency of coarse cornmeal. It's ok to have uneven lumps of butter - it can make the crust even flakier :-) Add vinegar if using and 5 T of the water. Mix water into dough until it just sticks together when squeezed between your fingers. You want it to stick together but not be too wet. Form into two roughly equal disks, wrap each disk tightly with plastic wrap and refrigerate for 45-60 minutes.

Preheat the oven to 425 degrees and move a rack to the lowest setting in the oven.You can put a baking stone or a baking sheet on the lower rack at this time. Take the pie crust rounds out of the fridge and wait for 10-15 minutes to soften. . Roll into two rounds roughly 10 inches in diameter and approximately 1/8 inch thick. The thickness is important. Too thick and it won't fully cook, too thin and it can tear.

Put the larger of the two disks into the pie plate. The easiest way to do this is by rolling the pie crust round over your rolling pin and then unrolling it into the pie plate. Refrigerate this bottom curst while you make the filling.

Filling:
In a large bowl, whisk the sugar, cornstarch and salt together until well blended. Add in the lemon juice and zest and again, mix until well blended. Add the berries in and mix well to coat. Take out the bottom crust in the pie plate and pour the filling in. Wet the edge of the bottom crust with water, lay the top crust on the pie and squeeze along the

edge to seal. Make 4-5 even cuts in the top of the pie to allow steam to escape while baking.

Beat the egg white and water together. Brush top of pie with the egg wash and sprinkle with sugar.

Put a large sheet of greased foil to catch any juices onto the baking stone or sheet at this time. Place the pie directly on the baking stone or sheet and bake at 425 degrees for 20 - 30 minutes. After 20-30 minutes, check the edges for browning. Put foil around the edges if they are getting too dark and bake for another 20+ minutes until the filling is thickly bubbling all over. Take pie out, place on cooling rack and allow to cool for at least 2, preferably 4 hours before cutting. Enjoy!!