

Honorable Mention/New Entrant: Jennifer Kemper, Cary

**“Blackberry Bombshell” aka (Ode to My Husband)**

Pie Crust

3 cups Gold Medal Flour  
1 Tbsp. sugar  
1 ½ tsp. kosher salt  
1 cup vegetable shortening, cubed and chilled  
4 Tbsp. unsalted butter, cubed and chilled  
1 Tbsp. apple cider vinegar  
1 egg, lightly beaten  
Ice water

Mix together the flour, sugar and salt. Add the shortening and butter, cutting them into the flour mixture to form small pea size pieces. Form a well in the middle of the mixture and add the egg and cider vinegar. Lightly mix together, careful to not over mix, adding up to 6 Tbsp. of ice cold water to form a pie crust. Separate into two balls and refrigerate for approximately 1 hour. Roll out one of the two crusts to line the bottom of a pie tin.

Pie Filling

1 ¼ cup sugar  
¼ cup All-Purpose flour  
2 Tbsp. cornstarch  
1/8 tsp. salt  
4 cups blackberries  
½ tsp. cardamom  
½ tsp. cinnamon  
1 tsp. vanilla  
1 egg (optional)

Mix the dry ingredients plus the vanilla together in a bowl. Toss the blackberries in the mixture and pour blackberry mixture into the prepared pie tin.

Roll out the second pie crust and place on top of the pie. Pinch pie crust together for desired design. Make slits on top of the pie to allow for steam to vent. Whip the optional egg and brush the top for a glaze.

Cook at 400 degrees for 45 minutes or until the crust is golden brown and the filling bubbles slightly.