

## Flaky Bumbleberry Pie The Ultimate Mixed Berry Dessert

1 cup (2 sticks) cold unsalted butter, cubed



**OVEN**  
**375°F**

**TIME**  
**25 min**

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### INGREDIENTS

For the Crust:

2½ cups all-purpose flour

1 tsp salt

1 tbsp sugar

1 cup (2 sticks) cold unsalted butter, cubed

... cup ice water (add more if needed)

For the Filling:

1 cup strawberries, hulled and halved

1 cup blueberries

1 cup raspberries

1 cup blackberries

2 tbsp lemon juice

1... cups granulated sugar

... cup cornstarch

½ tsp ground cinnamon (optional)

... tsp ground nutmeg (optional)

1 tbsp unsalted butter, cut into small pieces

For the Topping (Optional):

1 egg, beaten (for egg wash)

1 tbsp sugar (for sprinkling)

### DIRECTIONS

1. Make the Crust: In a large bowl, whisk together flour, salt, and sugar.
2. Add cold, cubed butter and cut it in using a pastry blender or your hands until mixture resembles coarse crumbs.
3. Gradually add ice water, 1 tbsp at a time, mixing just until dough holds together.
4. Divide into two disks, wrap in plastic, and refrigerate for at least 1 hour.
5. Prepare the Filling: In a large bowl, combine all the berries.
6. Add lemon juice, sugar, cornstarch, cinnamon, and nutmeg.
7. Gently toss and let sit while you roll out the crust.
8. Assemble the Pie: Preheat oven to 375°F (190°C).
9. On a floured surface, roll out one dough disk into a circle to fit a 9-inch pie dish.
10. Fit dough into the pie plate, leaving a 1-inch overhang.
11. Pour in the berry mixture and dot with small pieces of butter.
12. Roll out the second disk for the top crust. Lay over the filling, trim edges, and crimp to seal.
13. Cut a few slits in the top crust for steam.
14. Brush with egg wash and sprinkle with sugar, if using.
15. Bake the Pie: Place pie on a baking sheet to catch drips.
16. Bake for 45-50 minutes, or until crust is golden brown and filling is bubbling.

17. Cover edges with foil if they brown too quickly.
18. Cool and Serve: Let pie cool on a rack for at least 2 hours before slicing-this helps the filling set.
19. Serve warm or at room temperature, with vanilla ice cream or whipped cream.

## SWAPS & NOTES

Butter Substitute: Use a plant-based butter for a dairy-free crust.

Cornstarch Substitute: Tapioca starch or arrowroot can also be used to thicken the filling.

Mixed Berries: Frozen berries work well-just thaw and drain them before using.

Make the Crust In a large bowl, whisk together flour , salt , and sugar .

### TIPS FOR SUCCESS

Chill the dough thoroughly to ensure a flaky crust.

Don't skip the resting time after baking-this prevents a runny pie.

Protect the edges with a pie shield or foil if they start to brown early.

Use fresh, ripe berries for the best natural sweetness and flavor. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/flaky-bumbleberry-pie-the-ultimate-mixed-berry-dessert/>