Raspberry Slab Pie

Description

Raspberry Slab Pie. It's a thing. You should probably make it happen in your house sometime this summer while the berries are cheap and the summer-y foods are still happenin'. This would be awesome for a cookout. It makes a lot, it's pretty easy, and it just sounds fun.



Summary

Yield: 1
Prep Time: 1 hour
Category: Desserts
Cuisine: American
Tags: raspberries

Ingredients

- 3 1/4 cup flour
- 1 tsp salt
- 1 cup butter cold cut into small pieces
- 3/4 cup milk, more as needed
- 1 egg yolk
- 6 pts Fresh Raspberries
- 1 juice of half a lemon
- 1 cup sugar
- 1/3 cup cornstarch
- 1 cup powdered sugar
- 1/4 cup heavy cream - more as needed
- 1/2 tsp vanilla

Instructions

To make the dough -

In a large bowl, combine the flour and cut in the butter until you have small, pea sized chunks.

Whisk together the milk and egg yolk.

Slowly pour in the milk and yolk and mix together with your hands until just combined.

Your dough will be slightly sticky. Add another tablespoon or two of milk, as needed.

Separate into two dough balls, one slightly larger than the other.

Flatten into a rectangle with your hands, wrap in plastic wrap, and refrigerate for at least one hour.

For the filling:

Mix together all of the ingredients gently in a medium bowl.

To assemble:

Roll out the larger portion of dough on a well floured work surface until it is 16x11 inches.

Transfer to a 15x10x1 jelly roll pan lined with parchment paper.

Spoon the filling onto the pastry.

Roll out the remaining dough to 15x10 inches and transfer to the pan.

Fold over the edges to seal.

Bake at 375 degrees for 45-50 minutes or until golden brown and bubbling.

It's not a bad idea to place some foil underneath the pan in case any filling bubbles over.

Cool completely.

To make the icing:

Whisk together the powdered sugar, heavy cream, and vanilla.

Add more cream as needed to get the consistency you prefer.

Pour the glaze into a ziploc bag and snip off one corner (or just use a spoon) and drizzle the icing over the cooled pie.

Cut into squares and serve.