

Marie Saba

from my kitchen to yours

American Flag Pie

Makes one 9-inch pie

Ingredients:

- 1 pie crust, fitted into a 9" pie plate
- 1 pie crust, rolled into a 12" circle

For Strawberry Filling:

- 1/3 cup (105 g) seedless strawberry jam
- 3 Tablespoons (22 g) cornstarch
- 1/2 teaspoon (2 g) Kosher Salt
- 1 tsp (4 g) vanilla extract
- 1 1/2 lbs. (680 g) strawberries, diced
- 1/4 cup (52 g) sugar

For Blueberry Filling:

- 1 cup (150 g) fresh blueberries
- 1/2 Tablespoon (6 g) cornstarch
- 1 Tablespoon (12 g) sugar
- Pinch of salt

For serving: vanilla ice cream, whipped cream



Instructions:

1. In a medium bowl, whisk together 1/3 cup raspberry jam, 3 Tablespoons cornstarch, 1/2 teaspoon Kosher salt, and 1 teaspoon vanilla until smooth. Set aside.
2. In a small bowl, toss blueberries with 1/2 Tablespoon cornstarch, 1 Tablespoon sugar, and a pinch of salt. Set aside.
3. Using the pie crust rolled into a 12" circle, cut out 8-10 1-inch stars and 5-6 long strips. Using some of the extra dough, form a strip of dough about 7.25 inches long and 1.25 inches wide. Use the strip of dough to form a corner in the top left side of the pie plate. Use a little bit of

YouTube: Marie's Kitchen

Website: MarieSaba.com

Email: Marie@MarieSaba.com



water to “glue” the strip to the crust. Place pie plate with crust in the freezer. Place the stars and stripes on a parchment lined baking sheet and refrigerate.

4. Preheat oven to 415 F (212 C). Line a baking sheet with parchment paper.
5. In a large bowl, toss strawberries with 1/4 cup sugar. Let sit 10 minutes. Add jam mixture to strawberries and toss gently until all strawberries are coated.
6. Remove pie crust from freezer. Pour blueberry mixture into corner of crust. Pour strawberry mixture into crust. Press berries down with a spatula. Add stars on top of the blueberries. Place stripes horizontally across the pie over the strawberries. Trim the stripes to fit the pie plate. Use your fingers and a little water to seal the stripes to the outer crust. Place pie on lined baking sheet.
7. Bake pie at 415 F (212 C) for 20 minutes. Rotate baking sheet, add a crust shield to protect the crust from burning, and reduce heat to 375 F (190 C). Continue baking for 45-50 minutes, or until filling is bubbling and top is golden brown. (The filling **MUST** be bubbling before you take the pie out of the oven. Keep adding 5 minutes to the cook time until you see bubbles in the fruit filling.)
8. Cool at least 4 hours before serving. Serve with ice cream or whipped cream, if desired.

Notes:

Make-Ahead Tip: The strawberries can be prepped in advance. Diced strawberries can be stored in a bowl, covered with plastic wrap, in the refrigerator for up to 24 hours.

Make-Ahead Tip: The crust can be fitted into the pie crust in advance. Double wrap in plastic and freeze for up to 1 month. Do not thaw before using.

Make-Ahead Tip: The stars and stripes can be cut out in advance. Place on parchment-lined baking sheet, cover with plastic wrap, and freeze for up to 1 month. Do not thaw before using.