

Liza's Red, White, and Blue Pie

*from **In Our Grandmothers' Kitchens***

Ingredients:

for the crust:

1/2 cup (1 stick) butter (I'd use salted since Liza doesn't specify)
1 cup flour
2 tablespoons powdered sugar

for the filling:

1 cup cream
4 ounces cream cheese at room temperature
1/2 cup sugar
1 quart berries—in this case, whole or thickly cut strawberries mixed with whole blueberries
2 tablespoons currant jelly

Instructions:

Preheat the oven to 425 degrees. Use a pastry blender or knives to combine the crust ingredients. Place them in a LARGE pie plate (see notes below). Bake for 15 minutes. Watch to make sure that the crust doesn't get more than a bit brown. Allow it to cool.

For the filling whip the cream and blend in the cream cheese and sugar. Place this mixture at the bottom of your pie shell. Artistically arrange the berries on top. (Liza is MUCH better at being artistic than I am!)

Melt the jelly. While it is still warm brush it lightly over the tops of the berries. Let your pie stand, gently covered, in the fridge for several hours. Liza reports that 4 hours are idea; at 8, the jelly starts to bleed unattractively but deliciously into the whipped cream. Serves 8 to 10.

Liza's Notes:

1) Unless you use a large and deep pan (or use a tart pan), you will have too much filling and too many berries.....so you could reduce the filling and berry measurements by 1/4, or move a small amount to a smaller pan, or just use a big pan (a big tart pan....even a 13 x9 will work)!

2) Just blueberries are great too.....

3) My favorite variation is to use an easy chocolate crust, made by crushing to dust in blender/processor 2/3rds of a box of Nabisco chocolate wafers and mixing it with 1/4 cup melted butter.

3) My favorite variation is to use an easy chocolate crust, made by crushing to dust in blender/processor 2/3rds of a box of Nabisco chocolate wafers and mixing it with 1/4 cup melted butter. Pat that into a buttered big pie plate on the bottom and halfway up the sides....or use a springform pan....and bake at 375 for 8 minutes.