Dining



INGREDIENTS

1 pie crust (see recipe below)

1 recipe crumb topping (see recipe below) 8-10 cups fruit (I use a combination of blackberries, blueberries and raspberries, but you can use just one, if you prefer ... I don't use strawberries in this recipe).

3/4 cup brown sugar

½ -2/3 cup flour (depending upon how juicy the fruit appears to be; use a little more if fruit is extra-juicy)

- 1 teaspoon cinnamon
- ½ teaspoon cardamom
- 1/4 teaspoon nutmeg
- Juice of one-half lemon

DIRECTIONS

Place washed berries in a large bowl. Mix all dries and gently toss with berries. Sprinkle with lemon juice and toss again. Dump into a prepared, unbaked 10-inch pie shell and pat crumb topping on top. Bake in 400-degree oven for 45 minutes, or until crust is golden brown and crumb topping is crunchy. Serve with a dollop of whipped cream, vanilla ice cream or frozen yogurt.

Crumb Topping

6 tablespoons butter, cut into small pieces

- 1 cup flour
- ½ cup brown sugar
- ¼ cup white sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon cardamom

In a medium bowl, mix all dries. With finger tips, or pastry cutter, cut butter into dries until crumbly and well integrated. Pat on top of fruit in unbaked pie shell.

Pie Crust Recipe

2 cups flour

½ teaspoon salt

11/2 sticks unsalted butter, cut into small cubes

Dining Dining 2 teaspoons cider vinegar

½ cup ice water

Mix flour and salt in a large bowl. With a pastry cutter, or fingers, crumble butter into flour until well integrated. Sprinkle cider vinegar over mixture and stir in well with a fork. Add icecold water, a little at a time and blend with fork until dough is moist enough to roll into a ball, but not too wet. Roll into one large ball for the pie crust and a smaller ball to use for patching

your crust, or cinnamon roll ups for snacking!

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Peach Cobbler



INGREDIENTS

½ stick unsalted butter, melted

- 1 cup granulated sugar
- 1 cup all-purpose flour
- 2 teaspoons baking powder ½ teaspoon salt
- 1 cup milk
- 2 teaspoons vanilla
- 4-6 ripe peaches, skinned, pitted and cut into 6-8 wedges
- 1/4 cup light brown sugar
- 1 teaspoon cinnamon
- Dash cardamom

DIRECTIONS

Preheat oven to 375 degrees.

Grease an 8-inch square baking dish with cooking spray. Pour melted butter into the bottom of the dish. In a medium bowl, blend granulated sugar, flour, baking powder and salt. Slowly stir milk into the dry mixture with a whisk, stirring all the while to avoid lumps. Mix in vanilla. Pour batter over melted butter in baking dish. In a separate bowl, gently toss peaches with brown sugar and spices. Lay peaches over top of batter, doubling the layer of peaches if necessary.

Bake for 25-30 minutes, or until topping is golden brown and beginning to pull away from sides of dish. Serve warm with whipped cream, vanilla frozen yogurt or ice cream ... or plain!

Dining Who Wants Pie?

By Susie Iventosch

ie makes a wonderful dessert any time of the year and it's really not difficult to make – even with homemade crust! Fresh fruit is available nearly the whole year through, from strawberries in the early spring to peaches, nectarines and berries in the summer, and apples and pumpkins in the fall. In the dark winter months, chocolate comes in handy for baking a chocolate cream pie. So, you see, pies are great all year long! But, summertime is especially divine for fresh mixed berry pies. You can either head down to your local farmers' market, where you'll find raspberry and blueberry purveyors displaying fresh picked berries now or you can pick your own wild berries while hiking in the woods. Just about any mixture will work well, but you need about 8 cups of fruit, which can take many hours of picking!

I remember going to Brentwood one year with my grandmother to pick peaches for jam. We were quite a sight climbing up the ladders to pick the ripe fruit – she was in her 80s and I was several months pregnant. Neither one of us wanted the other to do the climbing, but in the end, I think I won out and left her on the ground worrying. Those days, farmers' markets hadn't made their resurgence and to get just-picked produce we really had to head to the farms. We are so lucky these days to have great farmers' market networks, bringing perfectly ripe produce practically to our doorsteps.

One year, I made a berry pie birthday dessert for our good friend, Mike Miller of Moraga. Since his birthday is in March, I am certain that at least some frozen berries went into that particular dessert. It didn't much matter to him ... he's never forgotten that pie, and now almost every time we get together, the idea of berry pie surfaces in the conversation. And, like anything else in life, the fresher the

better, so whenever possible, it's best made with fresh seasonal berries. This pie can be made with just about any combination of berries you like, but I use blueberries, boysenberries or blackberries, and raspberries in roughly Photo Susie Iventosch equal proportions.

Moraga Farmers' Market -Sundays 9 a.m. to 1 p.m. Orinda Farmers' Market -Saturdays 9 a.m. to 1 p.m. Lafayette Farmers' Market – could be coming to you on August 21

Dining

These recipes are available on our web site. Go to:

www.lamorindaweekly.com Susie can be reached at suziven@gmail.com

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SF Chronicle -Bill Staggs



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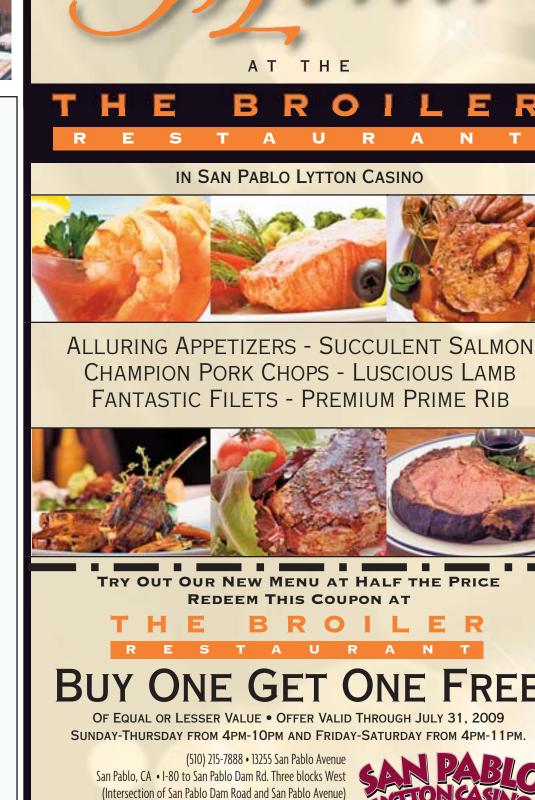




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