

Blueberry Plum Balsamic Pie

Pie by Hailey Hoffman Gram for the 2026 Oak Park Farmers' Market Pie Bake-Off

Crust:

Makes two crusts

2 sticks/16 tbsp of cold butter
2 cups All Purpose Flour
1 tsp fine sea salt
1 tsp sugar
2 tsp apple cider vinegar
1 cup sourdough starter discard

*Recipe from Little Spoon Farm
littlespoonfarm.com*

Crust instructions:

1. Grate cold butter.
2. Toss butter with flour, salt and sugar until well mixed and crumbly. Can use pastry cutter or hands to combine mixture.
3. Add the vinegar and sourdough discard. Mix until it's well incorporated and no dry crumbs are left.
4. Split in two and form dough chunks into discs. Wrap in plastic wrap. Let chill in fridge for at least two hours, or up to two days.
5. Roll out one disc into a 13-inch round and place in a pie pan. Refrigerate
6. Take a second dough disc, roll it out, cut into strips and arrange in a lattice round on parchment paper. Use ice water as glue. Freeze until hard.

Filling:

¼ cup turbinado sugar
¼ cup packed dark brown sugar
2 tsp balsamic vinegar
⅛ tsp freshly ground black pepper
¼ tsp kosher salt
1 lb blueberries
1.25 lb plums
¼ cup tapioca pearls
2 tbsp unsalted butter
1 egg, beaten

Topping:

1 tbsp granulated sugar
1 tbsp turbinado sugar

*Recipe from Eats Well With Others
joanne-eatswellwithothers.com*

Filling instructions:

1. Preheat oven to 450 degrees.
2. Mix together turbinado sugar, brown sugar, balsamic vinegar, black pepper, and salt. It will form a wet paste.
3. Add blueberries, plums, tapioca. Mix.
4. Remove the pie crust and lattice strips from refrigerator.
5. Pour in the filling and add pats of butter to the pie dish.
6. Put lattice strips onto pie and crimp.
7. Place pie in freezer for 15 minutes.
8. In a separate bowl, whisk together granulated sugar and turbinado sugar.
9. Remove pie from freezer. Brush with beaten egg and sprinkle with sugar.
10. Bake for 15 minutes to brown crust.
11. Decrease temperature to 350 and bake for another 60 to 90 minutes, until the center is bubbling
12. Remove and cool before serving.