Peach Blueberry Pie

All-Butter Double-Crust Pie Dough

1/3 cup ice water

3 tablespoons sour cream

2 1/2 cups all purpose flour

1 teaspoon salt

14 tablespoons unsalted butter, cut into little cubes, chilled

Filling

4 peaches, peeled and sliced

1 cup blueberries

1/4 cup sugar

1 teaspoon grated lemon zest

a pinch of salt

1/2 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground cardamom

3 tablespoon all purpose flour

1 tablespoon cornstarch

Egg Wash

1 egg yolk

1 tablespoon heavy cream

To prepare crust, whisk ice water and sour cream together in a bowl.

Process flour and salt in food processor until combined.

Add butter pulse until butter is size of small lentils.

Add sour cream, 1/2 at a time.  Pulse until incorporated.

Divide dough into 2 pieces.

Form each dough into 4-inch disk, wrap tightly in plastic wrap, and refrigerate for 1 hour.

Roll 1 dough into a 12" circle and place in a pie plate.

Wrap in plastic wrap and refrigerate 30 minutes.

Roll remaining dough into a 12" circle.

Place on silpat lined baking sheet. Refrigerate 30 minutes.

Toss peaches and blueberries in a medium bowl.

Add remaining filling ingredients, toss together with a wooden spoon.

Let sit at room temperature for 30 minutes.

Pour the pie filling into the prepared bottom pie shell.

Drape the top crust over the filling.

Crimp dough evenly around edge of plate using your fingers.

Mix the egg wash ingredients, and brush the dough with the mixture.

Bake 25 minutes at 425. Reduce oven temperature to 375, and bake for another 25 minutes.

let it sit in room temperature for 30 minutes. Serve with vanilla ice cream.