

## Blackberry Madeira Pie

### *Sweet pastry*

200g plain flour  
100g butter  
75g caster sugar  
1 medium egg  
a little cold water

### *Madeira Sponge Mix*

100g butter  
100g caster sugar  
2 medium eggs  
125g self-raising flour  
1/2 teaspoon vanilla essence  
a little milk

### *Filling:*

500g blackberries  
4 Tablespoons caster sugar

### *Glaze:*

2 Tablespoons honey  
2 Tablespoons orange juice



Preheat oven to 170°C (338 F). Wash the blackberries gently, with cold water, in a sieve and let them drain. For the pastry, rub the butter into the flour until it's like breadcrumbs. Add the sugar and mix in. Break in the egg and pull the pastry together using a little cold water if needed. Refrigerate.

For the Madeira, cream the butter and sugar together until light and fluffy. Add one egg with a tablespoon of flour and beat well until smooth. Add the 2nd egg with a little flour and beat well until smooth. The little bit of flour helps to stop the mix from curdling as you mix in the egg. Add all the flour and mix in well. Add the vanilla essence and mix in. Add a little bit of milk to bring the Madeira mix to a dropping consistency.

Grease a 10-inch pie tin with a little butter and dust with flour. Roll out the pastry and line the tin. Press it in gently and trim off the extra bit. Fill the lined tin with the blackberries and dust with the caster sugar. Spoon the Madeira mix over the top and using the back of a spoon dipped in cold water gently smooth out the mix to fill all the gaps.

Bake in the pre-heated oven for approx. 40 minutes or until the sponge is firm to the touch and golden brown. Heat the honey and orange juice together, for 20 seconds, in a cup in the microwave and brush this glaze over the warm pie.

[www.irishfoodguide.ie](http://www.irishfoodguide.ie) from Zack, originally published in 2013.