

Desserts

- Blueberry Pie

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Source: Betty Crocker Cookbook

Ingredients

- 1 recipe for oil pie crust (two-crust)
- 6 cups fresh blueberries
- 3/4 cup sugar
- 1/2 cup all-purpose flour
- 1/2 teaspoon ground cinnamon (optional, Mom doesn't always use)
- 1 tablespoon lemon juice
- 1 tablespoon butter (optional, Mom doesn't use)

Directions

1. Heat oven to 425°F. Roll out bottom crust and place in pie plate. Roll out top crust for later.
2. In large bowl, mix sugar, flour, and cinnamon (if using). Stir in blueberries.
3. Spoon blueberry mixture into pastry-lined pie plate. Sprinkle any remaining sugar mixture over blueberry mixture. Sprinkle with lemon juice. Cut butter (if using) into small pieces; sprinkle over blueberries.
4. Cover pie with top crust, seal and flute, cut several slits in the top. Cover edge with 2- to 3-inch strip of foil or silicon pie crust protector to prevent excessive browning.
5. Bake 35 to 45 minutes or until crust is golden brown and juice begins to bubble through slits in crust, removing foil for last 15 minutes of baking. Cool on cooling rack at least 2 hours.