

Blueberry Pie

By Bev on April 08, 2002



Prep Time: 15 mins **Total Time:** 50 mins **Serves:** 8, **Yield:** 1 pie

ABOUT THIS RECIPE

"I love the taste of mouth watering Fresh Blueberry Pie! Yum! This blueberry pie is probably the best I have ever tasted. I hope you will enjoy it, too! I do not use the refrigerated pie crust when making this pie, I use [Classic Pie Crust, Idiot Proof Step-By-Step Photo Tutorial](#). A NOTE to those who have made this pie before, I have increased the amount of flour in the ingredients list from 1/3 cup to 1/2 cup."



Photo by May I Have That Recipe

INGREDIENTS

- 5 cups fresh blueberries
- 1 tablespoon lemon juice
- 1 (15 ounce) packages refrigerated pie crusts
- 1 cup sugar
- 1/2 cup all-purpose flour
- 1/8 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 2 tablespoons butter or 2 tablespoons margarine
- 1 large egg, lightly beaten
- 1 teaspoon sugar

DIRECTIONS

1. **SPRINKLE** berries with lemon juice; set aside.
2. **FIT** half of pastry in a 9-inch pieplate according to package directions.
3. **COMBINE** 1 cup sugar and next 3 ingredients; add to berries, stirring well.
4. **Pour** into pastry shell, and dot with butter.
5. **UNFOLD** remaining pastry on a lightly floured surface; roll gently with rolling pin to remove creases in pastry.
6. **Place** pastry over filling; seal and crimp edges.
7. **Cut** slits in top of crust to allow steam to escape.
8. **Brush** top of pastry with beaten egg, and sprinkle with 1 teaspoon sugar **BAKE** at 400° for 35 minutes or until golden.
9. **Cover** edges with aluminum foil to prevent overbrowning, if necessary.
10. **Serve** with vanilla ice cream, if desired.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (190 g)		Total Fat 19.0g	29%
Servings Per Recipe: 8		Saturated Fat 6.9g	34%
Amount Per Serving	% Daily Value	Cholesterol 30.8mg	10%
Calories 485.2		Sugars 37.0 g	
Calories from Fat 171	35%	Sodium 320.1mg	13%
		Total Carbohydrate 75.0g	25%
		Dietary Fiber 4.2g	17%
		Sugars 37.0 g	148%
		Protein 5.7g	11%