



Blueberry Pie

Makes one 9" double crust pie

*Requires one "Perfect Pie Crust" recipe

3/4 cup white sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
4 cups fresh blueberries
1 tablespoon butter

1. Mix sugar, cornstarch, salt and cinnamon together. Sprinkle over the blueberries.
2. Follow the recipe for making the "Perfect Pie Crust". You can cut your dough into lattice strips for a lattice style top, or leave the top as a full round circle to create a full top crust.
3. Place filling into prepared pie shell. Dot the top of the filling with the butter. Top with the upper pastry and crimp and seal the edges.
5. Bake at 425 degrees F on lower oven shelf for 45-50 minutes or until crust is golden brown.