

Blueberry Chocolate Pie

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Servings: 8

SOUR CREAM COOKIE DOUGH

1/2 cup butter, softened

1/2 cup sugar

1/2 teaspoon baking powder

1/8 teaspoon baking soda

dash salt

1 egg yolk

1/4 cup sour cream

1 teaspoon vanilla

2 cups all-purpose flour

FILLING

1 cup semisweet chocolate pieces

1 egg

1/2 cup sugar

3 tablespoons all-purpose flour

1 lemon, juiced

6 cups fresh blueberries, divided

Make the Sour Cream Cookie Dough: In a mixing bowl, beat the butter with a mixer for 30 seconds. Add the sugar, baking powder, baking soda and salt. Beat until combined. Add the egg yolk, sour cream and vanilla. Beat until combined. Beat in the flour. Divide the dough in half. Wrap each half and chill until easy to handle.

Preheat the oven to 450 degrees.

On a well-floured surface, roll out one-half of the dough to form a twelve-inch circle. Line a nine-inch pie plate with the dough. Trim and flute the edge. Line with a double thickness of foil. Bake for 8 minutes. Carefully remove the foil. Bake for 3 to 4 minutes more or until golden. Remove from oven. Sprinkle with chocolate pieces. Set aside.

Reduce the oven temperature to 375 degrees.

Roll the remaining dough to a 1/8-inch thickness. Cut into star shapes using assorted-size cutters.

In a small bowl, whisk together the egg and one tablespoon of water. Arrange the cutouts two inches apart on parchment paper-lined cookie sheets. Brush the cutouts with the egg mixture.

Bake for 7 to 9 minutes or until the edges are lightly browned. Remove. Cool on a wire rack.

For the filling: In a large saucepan, stir together the sugar, flour and lemon juice. Add four cups of the blueberries. Cook and stir over medium heat until just thickened and bubbly. Remove from the heat. Stir in the remaining berries. Pour into the crust.

Bake about 10 minutes or just until the berries are heated through, covering the edge of the pie with foil if necessary to prevent overbrowning. Remove to a wire rack. Top with the cookie cutouts. Cool completely

Per Serving (excluding unknown items): 419 Calories; 15g Fat (31.5% calories from fat); 6g Protein; 68g Carbohydrate; 4g Dietary Fiber; 87mg Cholesterol; 188mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	419	Vitamin B6 (mg):	.1mg
% Calories from Fat:	31.5%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	63.1%	Thiamin B1 (mg):	.3mg
% Calories from Protein:	5.4%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	15g	Folacin (mcg):	68mcg
Saturated Fat (g):	9g	Niacin (mg):	2mg
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	2
Cholesterol (mg):	87mg	% Refused:	0.0%
Carbohydrate (g):	68g	Food Exchanges	
Dietary Fiber (g):	4g	Grain (Starch):	1 1/2
Protein (g):	6g	Lean Meat:	0
Sodium (mg):	188mg	Vegetable:	0
Potassium (mg):	169mg	Fruit:	1
Calcium (mg):	49mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	2 1/2
Zinc (mg):	1mg	Other Carbohydrates:	1 1/2
Vitamin C (mg):	18mg		
Vitamin A (i.u.):	672IU		
Vitamin A (r.e.):	156 1/2RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 419 **Calories from Fat:** 132

% Daily Values*

Total Fat 15g	23%
Saturated Fat 9g	43%
Cholesterol 87mg	29%
Sodium 188mg	8%
Total Carbohydrates 68g	23%
Dietary Fiber 4g	16%
Protein 6g	
Vitamin A	13%
Vitamin C	30%

Calcium	5%
Iron	12%

** Percent Daily Values are based on a 2000 calorie diet.*