

**Dessert**

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# **Fresh Blueberry Pie**

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**Servings: 8**

**Preparation Time: 40 minutes**

**Bake Time: 13 minutes**

**1 9-inch Lemon Pie Shell (see recipe) or refrigerated pie shell**

**1/2 cup sugar**

**3 tablespoons cornstarch**

**1/4 teaspoon salt**

**1/3 cup water**

**2 tablespoons lemon juice**

**6 cups fresh blueberries**

**1 tablespoon butter**

**vanilla ice cream (optional)**

Prepare Lemon Pie Shell, if using, or obtain one refrigerated pie crust. Place crust in a 9-inch pie plate. Set aside.

In a large saucepan, combine the sugar, cornstarch and salt.

Add the water and lemon juice.

Add 2 1/2 cups of the blueberries and toss lightly to coat.

Cook and stir over medium heat until bubbly.

Cook and stir for 2 minutes more (mixture will be thick).

Remove from heat and stir in the butter. Cool.

Add the remaining 3 1/2 cups of blueberries to the cooled filling, stirring gently.

Turn the filling into the prepared pie shell.

Cover and chill for at least 2 hours before serving.

Serve with vanilla ice cream, if desired.

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Per Serving (excluding unknown items): 134 Calories; 2g Fat (11.6% calories from fat); 1g Protein; 31g Carbohydrate; 3g Dietary Fiber; 4mg Cholesterol; 89mg Sodium. Exchanges: 0 Grain(Starch); 1 Fruit; 1/2 Fat; 1 Other Carbohydrates.