

Blueberry Cream Cheese Pie

Mary Huebner

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 package (8 ounce) cream
cheese, softened
1/2 cup sugar
1/4 cup sour cream
1/2 teaspoon vanilla
1 nine-inch pastry shell,
baked and cooled
2 to 3 cups blueberries
1/2 cup water
1/2 cup sugar
2 tablespoons cornstarch
1 tablespoon lemon juice
2 to 3 tablespoons sifted
confectioner's sugar
dark cinnamon
nutmeg*

In a bowl, blend together the cream cheese, 1/4 cup of sugar, sour cream and vanilla until smooth. Spread evenly in the bottom of the cooled pastry shell. Chill until firm.

In a small saucepan, mash one cup of the berries. Add the water and bring to a boil. Strain. Add water to the blueberry juice to make one cup.

In a bowl, combine the remaining 1/4 cup of granulated sugar and the cornstarch. Stir in the blueberry liquid. Return to the saucepan and cook, stirring constantly until the mixture thickens and bubbles. Remove from the heat. Stir in the lemon juice. Cool.

Place the remaining berries over the cream cheese layer. Spoon the glaze evenly over all.

Chill well, about three hours.

To serve: Combine the confectioner's sugar, cinnamon and nutmeg. Sift over the pie.

Per Serving (excluding unknown items): 1940 Calories; 94g Fat (42.4% calories from fat); 21g Protein; 266g Carbohydrate; 8g Dietary Fiber; 280mg Cholesterol; 741mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Lean Meat; 2 1/2 Fruit; 0 Non-Fat Milk; 17 1/2 Fat; 13 1/2 Other Carbohydrates.