
Creamy Blueberry Pie

Susan Meyer

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Servings: 8

Preparation Time: 25 minutes

Start to Finish Time: 3 hours 55 minutes

3 cups fresh blueberries

1 nine-inch deep-dish pie crust

1 1/2 cups sugar

1/3 cup flour

1/8 teaspoon salt

2 eggs, lightly beaten

1/2 cup sour cream

1/2 cup flour

1/4 cup butter

vanilla ice cream

Preheat the oven to 350 degrees.

Spread the blueberries evenly into the pie crust.

Stir together one cup of sugar, one-third cup of flour and the salt into a bowl. Add the eggs and sour cream. Stir until blended. Pour evenly over the blueberries.

In another bowl, stir together the remaining one-half cup of sugar and one-half cup of flour. Cut in the butter with a pastry blender until the mixture resembles coarse crumbs. Sprinkle over the filling.

Bake until golden brown and the filling is thickened, about one hour 30 minutes. (To prevent overbrowning, you may need to cover the edges of the pie with foil for the last 30 minutes of baking).

Cool on a wire rack for two hours before serving. Serve with ice cream.

(The pie can be covered and chilled for up to three days.)

Dessert

Per Serving (excluding unknown items): 323 Calories; 10g Fat (28.1% calories from fat); 4g Protein; 56g Carbohydrate; 2g Dietary Fiber; 75mg Cholesterol; 120mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 2 Fat; 2 1/2 Other Carbohydrates.