

Blueberry Cream Pie

Sherry Allan

Local 1155 Women's Committee Cookbook, Alabama

*1 cup sour cream
2 tablespoons all-purpose
flour
3/4 cup sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
1 egg, beaten
2 1/2 cups blueberries
1 nine-inch unbaked pie
shell
3 tablespoons all-purpose
flour
1 1/2 tablespoons butter,
melted
3 tablespoons pecans or
walnuts, chopped*

Preheat the oven to 400 degrees.

In the bowl of an electric mixer, combine the sour cream, flour, sugar, vanilla extract, salt and egg. Beat 5 minutes at medium speed or until smooth. Fold in the blueberries. Pour the filling into the pastry shell.

Bake for 25 minutes.

Remove from the oven.

Make the topping: In a bowl, combine the flour, butter and nuts. Stir well. Sprinkle over the top of the pie.

Bake for 10 additional minutes.

Chill before serving.

Per Serving (excluding unknown items): 1657 Calories; 72g Fat (38.2% calories from fat); 20g Protein; 242g Carbohydrate; 11g Dietary Fiber; 361mg Cholesterol; 925mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 3 1/2 Fruit; 1/2 Non-Fat Milk; 13 1/2 Fat; 10 Other Carbohydrates.