

Blueberry Friendship Pie

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*1 egg
1 cup sour cream
8 tablespoons flour, divided
3/4 cup sugar
1 teaspoon almond extract
1/4 teaspoon salt
1 unbaked nine-inch pie shell
3 cups blueberries
1/3 cup chopped pecans
1/4 cup butter*

Preheat the oven to 400 degrees.

In a bowl, beat together the egg, sour cream, four tablespoons of flour, sugar, almond extract and salt. Whisk until smooth. Stir in the blueberries. Spoon into the pastry shell.

Bake the pie for 25 minutes.

Remove from the oven.

In a bowl, combine the remaining four tablespoons of flour, pecans and butter. Mix until crumbly. Sprinkle the mixture over the pie.

Bake for 10 minutes or until lightly browned.

Cool to room temperature or chill before serving.

Per Serving (excluding unknown items): 2293 Calories; 128g Fat (48.8% calories from fat); 26g Protein; 276g Carbohydrate; 17g Dietary Fiber; 438mg Cholesterol; 1223mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1 Lean Meat; 4 Fruit; 1/2 Non-Fat Milk; 24 1/2 Fat; 10 Other Carbohydrates.