

Blueberry Pie

Carolyn Forsen

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*1 pint frozen or fresh
blueberries
2 tablespoons cornstarch
1/2 cup sugar
1/4 cup water
1 unbaked pie shell
1/2 cup sugar
1/2 cup flour
1/2 cup butter
dash cinnamon
lemon juice (optional)
additional butter (optional)*

Preheat the oven to 450 degrees.

Rinse and drain the blueberries. Place in a saucepan.

In a bowl, combine the cornstarch, 1/2 cup of sugar and water. Pour over the berries. Allow to sit for 15 minutes.

Place the berry mixture into the unbaked pie shell.

In a bowl, combine 1/2 cup of sugar, flour, butter and cinnamon. Mix until crumbly. Dot the blueberries with additional butter and lemon juice, if desired. Spread the crumb topping on the berries.

Bake for 10 minutes. Decrease the temperature to 350 degrees. Bake for an additional 45 to 50 minutes, until bubbly.

Per Serving (excluding unknown items): 1876 Calories; 93g Fat (43.6% calories from fat); 7g Protein; 262g Carbohydrate; 2g Dietary Fiber; 248mg Cholesterol; 943mg Sodium. Exchanges: 4 Grain(Starch); 18 1/2 Fat; 13 1/2 Other Carbohydrates.