

# Blueberry Walnut-Streusel Pie

Jean Kressy - Ashburnham, MA  
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## Servings: 8

### WALNUT STREUSEL

1/2 cup all-purpose flour  
1/4 cup packed light brown sugar  
1/4 cup granulated sugar  
1/4 cup unsalted butter, chilled and cut into small pieces  
1/3 cup chopped walnuts

### FILLING

1 nine-inch uncooked pastry crust (either a refrigerated boxed crust OR homemade see recipe Pie Pastry in Desserts/Pies)  
4 cups blueberries  
1/2 cup granulated sugar  
3 tablespoons cornstarch  
1/4 teaspoon ground nutmeg  
2 teaspoons milk

To prepare the streusel: In a large bowl, combine the flour, light brown and granulated sugars. Cut in the butter with fingers or a pastry blender to form a streusel. Add the walnuts and toss to combine. Refrigerate.

Preheat the oven to 425 degrees.

Place the pastry in the pie pan. Crimp the edges.

To prepare the filling: In a large bowl, combine the berries, sugar, cornstarch and nutmeg. Mix with a spoon and transfer to the prepared pastry. Sprinkle with the streusel. Brush the pastry edges with milk.

Bake for 10 minutes. Reduce the temperature to 350 degrees. Bake for 35 minutes or until the streusel is golden brown and the juices are bubbling. Check after 20 minutes; if the edges are browning too quickly, cover with strips of foil.

Let cool completely on a wire rack.

*Do not even think about cutting the pie while its' still hot. Berry pies need time to cool so their juices thicken.*

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Per Serving (excluding unknown items): 262 Calories; 9g Fat (30.0% calories from fat); 3g Protein; 45g Carbohydrate; 2g Dietary Fiber; 16mg Cholesterol; 9mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

