



Patriotic Blueberry Pie

- 4 cups fresh blueberries
- 1 box of pie crusts
- 1/2 cup granulated white sugar
- 2 tablespoons cornstarch
- 2 tablespoons lemon juice
- 1 large egg yolk
- 1 tablespoon water

Directions

Line a pie plate with one of the crusts from the box.

In a large bowl, mix together the sugar, cornstarch, and lemon. Add the blueberries to the sugar mixture to the blueberries and gently toss to combine. Pour the mixture into the prepared pie shell.

Take the second pie crust from the box and lay it on a lightly floured surface. I used a small star cookie cutter to cut out several stars and then cut strips from the crust for across the pie.

Lay the strips across first, and then place the stars.

Then, in a small bowl, whisk together the egg yolk and water. Lightly brush the top of the pie crust with the egg wash, making sure that it does not pool. Place the assembled pie back in the refrigerator to chill for about 30 minutes.

Preheat the oven to 400 degrees and place the oven rack in the lower third of the oven. Remove the chilled pie from the fridge and place on a larger baking pan, to catch any spills.

Bake the pie for about 20 minutes and then reduce the oven temperature to 350 degrees. Continue to bake the pie for about 35 minutes or until the crust is a deep golden brown color and the juices are bubbling and thick. If the edges of the pie are browning too much during baking, cover with a foil ring.

Place the baked pie on a wire rack to cool for several hours. Serve at room temperature with whipped cream or vanilla ice cream. Store any leftovers for 2 - 3 days at room temperature.

This pie is naturally dairy free as long as you use a dairy free crust. You could also make this pie with a gluten free crust if necessary!



A Few Shortcuts

Saving you Time and Money in the Kitchen and at the Store

