Blueberry Pie



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Recipe by: Laura Vitale

Serves 8 to 10

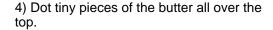
Prep Time: 15 minutes

Cook Time: 1 hours 0 minutes

Ingredients

- __2 9 Premade Pie Crusts __6 cups of Fresh Blueberries
- ___⅔ cup of Sugar
- __1/4 cup of Corn Starch
- __2 Tbsp of Lemon Juice
- 1 tsp of Lemon Zest
- __1/2 tsp of Cinnamon
- __½ tsp of Salt
- __1 ½ Tbsp of Unsalted Butter
- __Egg Wash, one egg beaten with about
- 1Tbsp of water or milk
- __Raw Sugar

- 1) Preheat your oven to 425 degrees. Butter a 9 pie plate and set aside.
- 2) Roll out one of the crusts and fit it into the pie plate.
- 3) In a large bowl, toss the blueberries with the sugar, corn starch, lemon zest, lemon juice, salt and cinnamon, add the mixture into your pie crust.





- 5) Roll out your second piece of crust, cut out little star shapes and place them all over the top of the pie in any pattern you like.
- 6) Brush the top crust with the egg wash, sprinkle a little raw sugar on top and pop it in the oven making sure to place it on the bottom rack.
- 7) Allow the pie to bake for about 45 to 50 minutes or until golden brown.
- 8) Allow the pie to cool completely before serving.