

EPICUREAN ESSENTIALS

Blueberry Pie

- 2 crust pie-pastry
- 3 pints blueberries, picked over and washed
- 1 c sugar
- 6T cornstarch
- 1/2 t cinnamon
- 1 T lemon juice

Preheat oven to 350 degrees F.

In a medium bowl, combine blueberries, sugar, cornstarch, cinnamon and lemon juice. Allow the mixture to sit while rolling out and lining the bottom of a deep dish pie plate.

Add prepared fruit to lined pie plate and top with remaining crust. Vent top crust by cutting slits with a knife.

Place pie in oven and bake for approximately 1 hour or until juices are bubbly and crust is golden. Allow to cool before cutting and serving.