

Double-Good Blueberry Pie

Ingredients

- 1 9-inch baked pie shell
- 3 Tbsp cornstarch
- 3/4 cup sugar
- 1/8 tsp salt
- 1/4 cup water
- 2 cups blueberries (cooked)
- 1 Tbsp lemon juice
- 1 Tbsp butter
- 2 cups fresh, raw blueberries
- Whipped cream, for serving

Instructions

1. Combine cornstarch, sugar, salt, water, and 2 cups blueberries together in a saucepan.
2. Cook over medium heat, stirring constantly, until the mixture comes to a boil and has thickened.
3. Cook an additional 2 or 3 minutes until the sauce has a shiny look. The mixture will be quite thick.
4. Remove from the heat and stir in the lemon juice and butter.
5. Set aside to cool.
6. When the sauce is cooled, stir in 2 cups fresh, raw blueberries.
7. Fill the baked pie shell with the blueberry mixture and chill.
8. Serve with a generous dollop of whipped cream.

Double-Good Blueberry Pie

It really is double-good! And it's easy to do, too. You will need a 9-inch baked pie shell. Combine together in a saucepan:

- 3 tablespoons cornstarch*
- 3/4 cup sugar*
- 1/8 teaspoon salt*
- 1/4 cup water*
- 2 cups blueberries*

Cook over medium heat, stirring constantly, until the mixture comes to a boil and has thickened. Cook an additional 2 or 3 minutes until the sauce has a shiny look. The mixture will be quite thick. Remove from the heat and stir in:

- 1 tablespoon lemon juice*
- 1 tablespoon butter*

Set to cool. When sauce is cooled, stir in 2 cups fresh, raw blueberries. Fill pie shell and chill.

Serve with generous dollop of whipped cream.

Double-good blueberry pie is always a popular addition to any family picnic or gathering.

