



Blueberry Pie Recipe

Pie Crust

Ingredients

- 2 ½ cups flour
- 1 tablespoon sugar
- a pinch of salt
- 5 fluid ounces vegetable or canola oil
- 3 fluid ounces milk

Instructions

1. Preheat the oven to 350 degrees.
2. Combine ingredients in a bowl and then transfer the dough onto wax paper.
3. To roll the dough out, place another piece of wax paper on top of the dough to prevent the dough from sticking to the rolling pin. The dough should be about an ⅛ inch thick.
4. Place the dough in the pie pan and bake until golden brown.
5. Set aside the finished pie crust to cool before adding the filling.

Pie Filling

Ingredients

- 3 ½ cups blueberries
- ¾ cup sugar
- 3 tablespoons cornstarch
- a pinch of salt
- 1 ¼ cups water plus
- 1 tablespoon lemon juice

Instructions

1. Take 1 cup of berries and 1 ¼ cups of water and bring to a boil in a large pot over medium to low heat.
2. While the berries are being brought to a boil, mix 4 tablespoons of water with the cornstarch.
3. Remove the blueberries from the heat and add the sugar, cornstarch mixture, and salt.
4. Put the mixture back on the heat and cook until it thickens.
5. Once the filling thickens, remove from the heat and add the remaining berries and lemon juice.
6. Pour into the pie shell and chill.
7. Serve with whipped cream or ice cream.

