



Garden Fresh Farm Recipes

Classic Blueberry Pie

A simple pie like this easy fresh blueberry pie is often a forgotten dessert but one that will bring rave reviews.

Ingredients:

2 Pastry Pie Crusts

3/4 cup sugar
1/2 cup Gold Medal™ all-purpose flour
1/2 teaspoon ground cinnamon, if desired
6 cups blueberries
1 tablespoon lemon juice
1 tablespoon butter or margarine

Directions:

Heat oven to 425°F.

Place one pastry pie crust in 9-inch glass pie plate, pressing firmly against bottom and side.

In large bowl, mix sugar, 1/2 cup flour and the cinnamon. Stir in blueberries. Spoon into pastry-lined pie plate. Sprinkle any remaining sugar mixture over blueberry mixture. Sprinkle with lemon juice. Cut butter into small pieces; sprinkle over blueberries.

Cover with top pastry that has slits cut in it; seal and flute. Cover edge with 2- to 3-inch strip of foil to prevent excessive browning.

Bake 35 to 45 minutes or until crust is golden brown and juice begins to bubble through slits in crust, removing foil for last 15 minutes of baking. Cool on cooling rack at least 2 hours.