



Garden Fresh Farm Recipes

Blueberry Skull Pies Halloween

Spooky and delicious, these mini blueberry skull pies turn a classic fruit filling into a Halloween showstopper. The flaky golden crust captures every eerie detail of your skull mold, while the deep violet blueberry filling bubbles up like something straight from a witch's cauldron. Serve them warm with a touch of cream or a drizzle of "raspberry blood" for a hauntingly beautiful treat.

Ingredients:

4 cups blueberries, fresh or frozen
1/2 to 2/3 cup sugar, to taste
2 tablespoon cornstarch
2 tablespoon lemon juice
1 teaspoon cinnamon (optional)
Pinch of salt
2 teaspoon butter (optional)
1 double pie crust, homemade or store-bought



Directions:

In a small saucepan, combine the blueberries, sugar, lemon juice, cornstarch, cinnamon, and salt. Cook over medium heat until the berries begin to burst and the mixture thickens to a jam-like consistency, about five minutes. Stir in the butter for richness, then set the filling aside to cool completely.

Roll the pie crust to about one-eighth inch thickness. Cut pieces large enough to line each cavity of your skull mold and gently press the dough into the details. Spoon the cooled blueberry filling into each crust, leaving a bit of space at the top. Place another piece of dough over the filling and press to seal the edges, trimming any excess. For steam to escape, make a small vent hole near the top or eye socket of each skull.

Chill the filled molds for ten to fifteen minutes to help the crust hold its shape. Bake in a preheated 375°F (190°C) oven for twenty-five to thirty minutes, or until the crust is golden brown. Let the pies cool slightly before unmolding.

For extra Halloween flair, brush with melted butter or dust with powdered sugar. A drizzle of raspberry "blood" sauce makes the final presentation wickedly perfect.



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