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How to make the World's Best Blueberry Pie!

Want to make the best blueberry pie you've ever had, and don't want to spend all day in the kitchen combing the Internet or studying overly complicated recipes. Anyway, this pie is so easy and has stood the test of time. What makes it different from other blueberry pies is: it's mostly blueberries, not crust or sugar; and the combination of spices is superb! And it doesn't matter if you're not a chef or have never made a pie before! Following these illustrated directions ANYONE can cook a perfect blueberry pie!

Ingredients and Equipment (per 9 inch **deep** dish pie)

- 3 to 4 cups Blueberries - fresh or frozen (without syrup)
- One 9 inch deep-dish Pie Plate - (grocery stores sell both disposable pie pans and glass pans. Get the deep type!
- 7 Tablespoons corn starch (for those of you in the British Isles, you know it as "corn flour"). You may also use an equivalent amount of flaked tapioca instead (the tapioca balls don't dissolve).
- 3 Tablespoons water (or grape juice)
- 2 Tablespoons lemon juice
- One 9 inch pie crust ([see this page for the world's easiest flour pie crust recipe and directions!](#)) OR.. if you are like me, you might prefer a [graham cracker pie crust](#) (again, in England, this would be made from "Digestive" biscuits!)
- Seasonings:
 - 1/2 teaspoon Cinnamon
 - 1/4 teaspoon allspice
- Sweetener:
 - 2/3 cup granulated (ordinary table) Sugar
 - OR**
 - 1/3 cup sugar and 1/3 cup Splenda (Splenda works in pie recipes, but not by itself. The pie turns out heavy and with much less flavor).
- **And now, choose the topping you prefer:**
 - Crumb topping:
 - 1/4 cup sugar (OR 1/8 cup sugar and 1/8 cup Splenda)
 - 1/2 cup flour
 - 1/4 cup butter or margarine
 - Dough topping:
See the [pie crust](#) recipe and double it to make extra to roll out as a topping to cover the pie.

Step 1 - Make the pie crust

Never made a crust, either? Fear not, they are really simple. [Click here for instructions about making a flour pie crust.](#) (<http://www.pickyourown.org/piecrust.php>) It will open in a new window, so just close the new window to return here. I rather prefer blueberries in a [graham cracker crust](#); click on the link for directions. .Now is also a good time to get the oven preheating to 375 F.

Step 2- Wash the blueberries



Just rinse them in a colander or sieve in cold water, no soap.

Pick out and remove any bits of stems, leaves and soft or mushy berries. It is easiest to do this in a large bowl of water and gently run your hands through the berries as they float. With your fingers slightly apart, you will easily feel any soft or mushy berries get caught in your fingers.



Step 3 - Mix the dry filling ingredients.



Combine the 2/3 cup sugar (or sugar/Splenda blend), 7 Tablespoons of corn starch in a bowl and mix well! Some people like 1/2 teaspoon of cinnamon and/or 1/4 teaspoon of allspice, mixed in, also. That's optional, but it is nice!



Step 4 - Mix in the liquids



Add the 2 Tablespoons of lemon juice, and 3 Tablespoons of water (or grape juice) and stir it up.

Step 5 - Add the blueberries to the pie crust



Add the blueberries to the pie crust. Just pour them in! There's lots of air space and it will cook down, so don't worry if they mound up about an inch (2.5 cm) above the edge of the plate.

Step 6 - Pour the liquid mix into the pie



Just pour the mixture of sugar, juice, etc. into the pie all over the blueberries.

Step 7 - Make and add your topping



If you want the crumb topping, just mix

- 1/4 cup sugar (OR 1/8 cup sugar and 1/8 cup Splenda)
- 1/2 cup flour
- 1/4 cup butter or margarine

together in a small bowl and sprinkle it over the pie.



If you want to the dough topping instead, roll out a circular section of dough that you made in step 1, to 1/8 inch thick, then place it over the pie. Seal it against the edges with the pie crust, and make decorative slits with a knife.

Step 8 - Put the pie in the oven!



Cook the pie at 375 F (or 190 Celsius) for 1 hour.

Step 9 - Remove when the pie is golden and pie is bubbling

Check to see if it is bubbling and crust is golden brown. If if not, check every 3 or 4 minutes until it is.

Step 10 - Enjoy!

