



Blueberry Pie

Ingredients:

3/4 cup white sugar

3 tbsp cornstarch

1/4 tsp salt

1/2 tsp ground cinnamon

4 cups fresh blueberries

1 recipe pastry for a 9 inch double
crust pie

1 tsp butter

Preparation:

Preheat oven to 425 degrees F
(220 degrees C).

Mix sugar, cornstarch, salt, and
cinnamon, and sprinkle over
blueberries.

Line pie dish with one pie crust.
Pour berry mixture into the crust,
and dot with butter. Cut remaining

pastry into 1/2 - 3/4 inch wide strips, and make lattice top. Crimp and flute edges.

Bake pie on lower shelf of oven for about 50 minutes, or until crust is golden brown.

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