

Blueberry Cream Pie

1- 1/3 cups vanilla wafer crumbs
2 tablespoons sugar
5 tablespoons butter (melted)
1/2 teaspoon vanilla extract

FILLING:

1/4 cup sugar
3 tablespoons all-purpose flour
pinch salt
1 cup half and half cream
3 egg yolks, beaten
3 tablespoons butter
1 teaspoon vanilla extract
1 tablespoon confectioners' sugar

TOPPING:

5 cups fresh blueberries, divided
2/3 cup sugar
1 tablespoon cornstarch

Combine the first four ingredients; press onto the bottom and sides of an ungreased 9 in. pie plate. Bake at 350 degrees for 8-10 minutes or until crust just begins to brown. Cool. In a saucepan, combine sugar, flour and salt. Gradually whisk in cream; cook and stir over medium heat until thickened and bubbly. Cook and stir 2 minutes more. Gradually whisk half into egg yolks; return all to pan. Bring to a gentle boil; cook and stir 2 minutes. Remove from the heat; stir in butter and vanilla until butter is melted. Cool for 5 minutes, stirring occasionally. Pour into crust; sprinkle with confectioners' sugar. Chill berries in a saucepan; bring to a boil. Boil 2 minutes, stirring constantly. Remove from the heat; cool 15 minutes. Gently stir in remaining berries; carefully spoon over filling. Chill 3 hours or until set. Store in the refrigerator.