



## Old Fashion Blueberry Two Crust Pie

Yield: 6 servings

400°F

One 9-inch pie

You can make this with fresh or frozen blueberries without forfeiting any taste whatsoever.

- 1 9-inch double crust pie recipe  
(1/2 of the dough place in pan and place in preheated oven for 15 minutes, the other 1/2 of the recipe, roll out to use as the top.)
- 16 ozs blueberries
- 1 tsp fresh lemon zest
- 1 cup granulated sugar
- 3 tbsp cornstarch
- 1/2 tsp salt
- 1 large egg white, beaten

1. Place berries and lemon zest in a large bowl, Set aside.
2. In a small bowl, combine sugar, cornstarch and salt, Toss into the blueberries just to mix. Blend well without trying to smash the berries.
3. Pour all of this into the prepared pie shell and place a top crust that has been vented to prevent spillage. Brush with beaten egg white.
4. Place the pie onto the rack in the oven and bake until the top is light brown and the vented hole in the top is bubbling, about 25-35 minutes.