

BLUEBERRY PIE

FILLING:

Pie Crust Unbaked
4 CUPS Fresh Blueberries
1/2 CUP Sugar
3 TBLS Flour
1 TSP Cinnamon
1 TBSP Orange Juice

- 1.Preheat oven to 375 degrees
- 2.Place pie crust in pie pan and crimp edges
- 3.In mixing bowl, combine all filling ingredients
- 4.Gently mix and pour into pie crust
- 5.In seperate bowl, combine flour and brown sugar, cut in butter
- 6.Sprinkle crumble on top of filling
- 7.Bake for 60 minutes until filling starts to bubble and crust is lightly browned. Cover crust with foil if browning to quickly.
- 8.Serve with a dollop of whipped creame or vanilla icecream
- 9.Enjoy!

TOPPING:

1/2 CUP Flour
1/2 CUP Brown Sugar
3 TBSP Cold Butter

