

# BEST BLUEBERRY PIE RECIPE

## INGREDIENTS:

### *Pie Dough*

- 2 unbaked pie dough

### *Blueberry Pie Filling*

- 4 cups blueberries
- 1 Tablespoon lemon juice
- 3/4 cup sugar
- 3 Tablespoons cornstarch
- 1/2 teaspoon lemon zest
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 1 Tablespoon butter

### *Egg Wash*

- 1 egg
- 1 Tablespoon water
- Sugar for dusting pie crust.



## DIRECTIONS:

### *Pie Crust*

1. Prepare one 9" pie crust in pie plate, chill until ready to use.
2. Roll out remaining pie crust and using cookie cutter, cut shapes.

### *Blueberry Pie Filling*

1. Preheat Oven at 375 degrees F.
2. In a large bowl, combine the blueberries and lemon juice.
3. Add sugar, cornstarch, lemon zest, salt and cinnamon. Mix gently to combine.
4. Pour blueberry mixture into prepared pie crust.
5. Dot top with cold, unsalted butter cut into small pieces.
6. Arrange pie dough shapes on top of pie.
7. In a small bowl, beat together egg and water.
8. Brush pie crust with egg wash. Sprinkle with sugar.
9. Refrigerate pie 20-30 minutes prior to baking.
10. Bake at 375 degrees F for 50-60 minutes.

Remove from oven when crust is golden and filling is bubbling.  
Cool completely, 1-2 hours to set.



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