



Blueberry Pie



Ingredients

Blueberries (4 pints)
Piecrust (2 crusts)
Sugar (1 cup)
Lemon juice (2 tbsp)
Vanilla (1 tsp)

Cornstarch (1 ½ tbsp)
Egg wash (1 egg and some milk)
Nutmeg (just a pinch)
Butter (3 tbsp)

How to Prepare

First, preheat oven to 375 degrees. In a pan, add blueberries, lemon juice and mix into the berries. Add in vanilla, stir, and add in sugar and stir. Place pan on stove to heat for a couple minutes until liquid separates and add in nutmeg and butter and stir. Heat until it starts to bubble, then add cornstarch to the lemon juice, mix until smooth, and then pour into the berries. Turn off heat and let it thicken and cool for about 30 minutes. After 30 minutes, take the egg wash and coat the bottom and along the sides of the piecrust. Add in blueberries into piecrust. Add top of piecrust, and cut excess off, and fold both crusts under themselves, and pinch the top. Cut a few slits in the top of the pie for ventilation. Add egg wash to the top of the crust, and sprinkle sugar over the top. Bake in oven for 45 minutes to an hour, checking it every 15 minutes. Remove from oven and let it cool for 30-40 minutes and enjoy!

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Bon Appétit!