

All Star Blueberry Pie

Ingredients

- 3/4 cup white sugar
- 5 Tablespoons cornstarch
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 4 cups of fresh blueberries
- 2 Tablespoons Lemon Juice
- 1 Tablespoon Butter
- 1 recipe for 9 inch double pie crust or Pillsbury Pre-Made Crust
- One egg white (optional)

Steps

- Mix cornstarch, sugar, salt and cinnamon and sprinkle over blueberries. Add 2 Tablespoons of lemon juice.
- Place pie crust into pie dish.
- Pour blueberry mixture into the crust, and dot with pieces of butter.
- Line cutting board with parchment paper roll out remaining dough. Cut remaining dough with a star shaped cutter.
- Lay stars on top of the blueberry mixture.
- Brush egg white lightly with pastry brush over the stars (optional)
- Cover edges of pie crust with foil and bake with foil until the last 15 minutes.
- Bake in preheated oven at 375 degrees on the middle rack for 50 minutes until crust is golden brown.
- Let cool for one hour before slicing. This is very important to let the cornstarch absorb some of the blueberry juices
- Serve warm with vanilla ice cream or whipped topping.