

Dorothy's Fresh Blueberry Pie

My friend and fellow food blogger Dorothy Reinhold shared this recipe on her blog, ShockinglyDelicious. Chef Evan Kleiman declared this a "genius" pie"! After making it once, I have to agree. It was so easy to make, delicious and genius in its technique. The next time you have blueberries in your refrigerator, hide them from your family and make this pie.

¾ cup	sugar	2 Tablespoons	butter (not margarine)
2 ½ Tablespoon	cornstarch	2 teaspoons	lemon juice, freshly squeezed
¼ teaspoon	salt	1 teaspoon	lemon zest, finely grated (yellow only)
¼ teaspoon	cinnamon		
⅔ cup	water	1 10-inch	pie crust, blind baked and cooled
5 cups	fresh blueberries, divided	1 Tablespoon	powdered sugar
1 teaspoon	vanilla		

- 1 In a medium saucepan, combine sugar, cornstarch, salt and cinnamon. Blend in water and 1 ½ cups blueberries. Bring to a boil, stirring and smashing half the berries deliberately (use a potato masher if you like.) Boil, stirring constantly, until mixture is very thick, a minute or so. Remove from heat and stir in vanilla, butter, lemon juice and lemon zest. Cool.
- 2 Fold into saucepan 2 ½ cups blueberries, coating them well. Scoop into cooled baked pie shell. Arrange remaining 1 cups of fresh blueberries over the top. Chill at least 2 hours or overnight if needed.
- 3 Serve plain, or with whipped cream, vanilla ice cream or frozen yogurt. To serve, remove pie from refrigerator and allow to come to room temperature. Sift powdered sugar over top to garnish.

Servings: 12

Preparation Time: 17 minutes

Cooking Time: 18 minutes

Total Time: 27 minutes

Nutrition Facts

Nutrition (per serving): 187 calories, 63 calories from fat, 7.1g total fat, 5.1mg cholesterol, 127.9mg sodium, 60.1mg potassium, 30.7g carbohydrates, 2.1g fiber, 19.4g sugar, 1.4g protein.

Tips

A quick way to cool the filling before adding the rest of the blueberries is to fill a large salad-type bowl with ice and water. Partially submerge the pan with the cooked blueberries in this cold bath, stirring every once in awhile and in 5 or so minutes, it will be sufficiently cooled to continue with your recipe. You can also just set the pan on an unused burner while it cools off, but the cold water bath is much faster and lets you get your pie into the refrigerator more quickly if you are in a hurry.

Source

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Source: ShockinglyDelicious

