

# How I Make...

Name	Source
<p><b>Blueberry Streusel Pie</b></p>	<p>Katheenlyons.com</p> <p><a href="#">See this Post for more Blueberry ideas!</a></p>
<p>Not your average blueberry pie: Blueberries are bathed in a creamy custard for a delicious not-too-sweet filling, then topped with an oatmeal/nut streusel – divine!</p> <p>Makes one 9-inch, deep dish pie. Like revenge, the pie is best served at room temperature.</p>	

## Method:

<p>Make a 9" homemade pie crust, unbaked, or use a pie crust mix like Jiffy; fit into a deep pie dish (Or thaw a frozen unbaked deep dish pie shell). Chill crust in the fridge until ready to assemble the pie.</p> <p><b>**Good sources for making homemade crust:</b></p> <p><a href="https://bunnyswarmoven.net/delicious-dutch-apple-pie">https://bunnyswarmoven.net/delicious-dutch-apple-pie</a></p> <p><a href="https://ofbatteranddough.com/fool-proof-pie-crust/">https://ofbatteranddough.com/fool-proof-pie-crust/</a></p>			
<p><b>Prepare the berries:</b></p> <p>Wash and pick over, removing any stems:</p> <p>Drain well in a colander.</p> <p>Place drained berries in a medium-sized bowl. Dust with:</p> <p>Gently mix until cornstarch coats the berries. Set aside.</p>	<p>2<sup>1/2</sup></p> <p>1<sup>1/2</sup></p>	<p>Cups</p> <p>Tablespoons</p>	<p><b>Fresh blueberries (or frozen, but fresh is best)</b></p> <p><b>**If using frozen berries, thaw and drain first**</b></p> <p><b>Cornstarch</b></p>

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<p><b>Filling:</b></p> <p>In a large bowl, combine and stir together well:</p> <p>Add and stir with a whisk until well blended:</p>	<p>1/4 1/2  1/2  2 2/3 1  Juice and grated zest of...</p>	<p>cup cup  teaspoon  large cup teaspoon  1/2</p>	<p><b>All-purpose flour</b> <b>Raw or white sugar (more if you want a sweeter pie)</b> <b>Salt</b></p> <p><b>Eggs, beaten</b> <b>Sour cream</b> <b>Pure vanilla</b></p> <p><b>Lemon</b></p>
<p><b>Preheat oven to 350°. Place a baking sheet in center rack of the oven to heat. Remove pie crust from fridge.</b></p> <p>Drain any residual juice from the blueberries, then gently fold them into the custard mixture.</p>			
<p><b>Streusel Topping:</b></p> <p>Mix together in a small bowl:</p> <p>Cut in (or rub in with your fingers) until mixture resembles coarse sand:</p>	<p>3/4  1/4 1/4 1/2 1/2 1/4   1/4</p>	<p>Cup  Cup Cup teaspoon teaspoon teaspoon   Cup (4 Table- spoons)</p>	<p><b>Uncooked regular oatmeal (not instant or steelcut)</b> <b>All-purpose flour</b> <b>Brown and/or white sugar</b> <b>Salt</b> <b>Cinnamon</b> <b>Nutmeg</b></p> <p><b>Cold butter, cut into small cubes</b></p>

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Pour blueberry/custard mixture into the prepared pie shell. Sprinkle streusel topping evenly over the pie. Top with: **½ cup slivered almonds or chopped pecans** (optional).

Set on the baking sheet in preheated oven. Tent with foil for the first 20-30 minutes to prevent burning. Bake 55-65 minutes. Cool on a rack, then chill at least 3 hours.

About 20 minutes before serving, remove from fridge to take the chill off. Serve with vanilla ice cream or whipped cream. Delish!

### Variations:

--Make pie with different berry/fruit combinations: raspberry/blueberry, apple/peach/blueberry, strawberry/rhubarb/blackberry etc.

--Substitute all or part of the sour cream with whole milk plain Greek yogurt...increase sugar slightly.

