

BLUEBERRY CREAM PIE

1 (9 inch) baked pie shell	1/2 tsp. salt
2-1/2 c. blueberries	1 Tbsp. cornstarch
1/2 c. water	1-1/2 c. milk
1 tsp. lemon juice	3 egg yolks, slightly beaten
3 Tbsp. cornstarch	1 Tbsp. butter
1 Tbsp. sugar	1 tsp. vanilla
1/2 c. sugar	
2 Tbsp flour	

Combine 1/4 cup of water, lemon juice, cornstarch and 1 tablespoon of sugar. Cook over low heat, stirring constantly, until thick and clear. Remove from heat; add blueberries and cool.

Combine next four items in top of double boiler. Blend in milk gradually, then add egg yolks. Add butter. Place over rapidly boiling water until thick and smooth (about 7 minutes), stirring constantly. Remove from heat. Add vanilla and blueberry mixture. Pour into pie shell. Top with meringue or whipped cream.

*Bailey's Berry Patch
Sadler, TX*