

BLUEBERRIEST BEST PIE

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Source: my own recipe

Not too tart or sweet and doesn't run when you cut it, even when slightly warm.

Servings: 6-8

Prep time: 15 minutes plus 1 hour wait time

Cook time: 50 minutes

Total time: 2 hours and 5 minutes

Ingredients:

6 cups blueberries, divided (about 3 pint boxes)
1 cup sugar
¼ cup Minute Tapioca
¼ cup all-purpose flour
1 tsp vanilla extract
Juice and finely grated zest of a small lemon
¼ tsp freshly grated nutmeg
2 Tbs cold butter, cut into 7 slices
1 box Pillsbury Refrigerated Pie Crusts

Directions:

Wash and sort blueberries and drain in a large colander until they no longer drip but may still have droplets of water on them. Measure 2 ½ cups of blueberries into a large mixing bowl and crush with a potato masher until most of the berries are partially crushed. Add the Minute Tapioca, flour, vanilla, lemon juice/zest and nutmeg and whisk until completely blended and chalky looking. Fold in the remaining blueberries, cover the bowl and let set for 45 minutes to an

hour so the flavors can meld and the tapioca can soften. Place the bottom pie crust in a 9-inch glass pie plate and pour in the blueberry mixture. Dot with the butter and place the second crust over the berries and fold the edges under and around the outside of the bottom crust; flute the crust or press around the edges with the tines of a fork. Make 6 small slits in the top crust and sprinkle with a bit of sugar, if desired. Bake in a 375 degree oven for 50 minutes or until the crust is browned and the berries are bubbly.