

## Blueberry Pie

### Ingredients:

- 5 cups fresh blueberries
- 1 tablespoon lemon juice
- 1 (15 ounce) packages refrigerated pie crusts
- 1 cup sugar
- 1/2 cup all-purpose flour
- 1/8 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 2 tablespoons butter or 2 tablespoons margarine
- 1 large eggs, lightly beaten
- 1 teaspoon sugar



### Instructions:

1. Sprinkle berries with lemon juice; set aside.
2. Fit half of pastry in a 9-inch pieplate according to package directions.
3. Combine 1 cup sugar and next 3 ingredients; add to berries, stirring well.
4. Pour into pastry shell, and dot with butter.
5. Unfold remaining pastry on a lightly floured surface; roll gently with rolling pin to remove creases in pastry.
6. Place pastry over filling; seal and crimp edges.
7. Cut slits in top of crust to allow steam to escape.
8. Brush top of pastry with beaten egg, and sprinkle with 1 teaspoon sugar BAKE at 400° for 35 minutes or until golden.
9. Cover edges with aluminum foil to prevent overbrowning, if necessary.
10. Serve with vanilla ice cream, if desired.