



PREP: 25 min +
chilling
COOK: 45 min
SERVES: 4

American Style Blueberry Pie

If there was ever a dish that celebrates the season, blueberry pie is it! Make this classic American dessert with fresh or frozen blueberries and don't skimp on the cream or ice cream to serve. This treat is what brings people together!

Ingredients

Pastry

1½ cups (225g) plain flour
pinch of salt
1 tbsp caster sugar
2 tsp Queen Vanilla Bean Paste
115g butter, cut into small cubes
cup (80ml) water

Filling

2 cups (250g) blueberries, fresh or frozen (thawed and drained)
1/4 cup (40g) cornflour
½ cup (110g) sugar

Method - Pastry

STEP 1

Place all pastry ingredients into a large bowl, or a food processor or stand mixer. Using your fingertips, rub the butter into the flour until most of the flour looks like breadcrumbs, (if using a food processor, pulse a few times, or for a stand mixer, mix on a low speed with the paddle attachment to achieve the same result).

STEP 2

Slowly add water and work the mixture, just until it looks like it's about to come together. You may not need all the water. Shape dough into a disk and wrap it in cling wrap. Chill for 30 minutes.

Method - Filling

STEP 1

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Ingredients

¼ cup (60ml) water

Juice of ½ a lemon (approx 1 tbsp – 20-25ml)

1 large egg, lightly beaten to glaze

Method - Filling

While pastry is chilling, prepare filling. Place 1 cup of the blueberries along with the remaining ingredients into a saucepan. Bring to the boil and cook for about a minute, or until the mixture is very thick. Remove from the heat and add the remaining blueberries. Set aside to cool.

STEP 2

When ready to bake the pies, preheat oven to 180C (fan forced). Remove pastry dough from chiller and roll out on a lightly dusted bench to approximately 1/2cm thickness. Using a knife, cut pieces of pastry large enough to line the bases of your pie dish(es), and place the pastry into the base.

STEP 3

Re-roll pastry scraps and cut out strips for the lids. Place blueberry filling into pastry-line pie dish(es), and then decorate the tops with your pastry strips. Brush lightly with beaten egg and bake for 45 minutes or until golden brown and bubbling, and then leave to cool for at least 20 minutes before serving.

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