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Apple Blueberry Pie

Ingredients:

Double crust
1 cup fresh or frozen blueberries
1 tbsp fresh lemon juice
3 tbsp cornstarch
3/4 cup sugar
1/2 tsp salt
2 tbsp butter

Directions

Start by preheating your oven to 425°F and peeling, coring, and slicing your apples. In a bowl mix together your sugar, cornstarch, and salt. Mix together well and in a separate bowl combine your blueberries, apple slices, and lemon juice. Gradually add your dry mixture into your fruit mixture as you toss it. Grab your pie crust and empty your filling into it. Dot the top with butter, moisten the edges, and carefully place your top crust over your filling. Pinch the edges together, vent, brush the top with milk, and sprinkle with sugar. Bake for 50 minutes to an hour, turning it 180 degrees halfway through. Allow to cool and serve it up.