



## Blueberry Pie

The blueberries have been plentiful and delicious this year, and in an attempt to have a healthy GF and soy-free dessert on hand, I have been making pies. Berries in an almond flour crust sometimes become more of a cobbler than a pie, and I am here for all of it.

### Directions

1. Preheat oven to 375 degrees F (190 degrees C).
2. Mix sugar, cornstarch, salt, and cinnamon, and sprinkle over blueberries.
3. Line pie dish with one pie crust. I prefer an almond flour [\[\[insert link here\]\]](#) but you can use what works for you
4. Pour berry mixture into the crust, and dot with butter.
5. Cut remaining pastry into 1/2 - 3/4 inch wide strips, and make lattice top. Crimp and flute edges

—OR—

### Try a Crumble Crumb Crust (which is my preference)

1. In a bowl, combine 1/3 cup of almond flour, 2 tablespoons softened butter, 2 tablespoons raw oats, 3/4 cup brown sugar, a dash of cinnamon and a dash of salt, and mix in food processor until crumbly. Spread on top of pie filling
2. Bake pie on lower shelf of oven for about 50 minutes, or until crust is golden brown.

### Ingredients

- ✓ ¾ cup white sugar (Stevia can be substituted)
- ✓ 3 tablespoons cornstarch
- ✓ ¼ teaspoon salt
- ✓ ½ teaspoon ground cinnamon
- ✓ 4 cups fresh blueberries
- ✓ 1 tablespoon butter