

Open-face Blueberry Pie

Ingredients:

- 1 egg white, lightly beaten
- 2 tbsp. cornstarch
- ½ cup + 2 tbsp water
- 4 cups (1 1.4 lb) blueberries
- ½ cup sugar (if your berries are tart, add a bit more sugar!)
- 1 tsp lemon juice + zest of one lemon
- Pinch salt
- 1 ¼ cup whipped cream (optional, for topping)
- 1 9-inch pie crust, unbaked (I prefer to use an all-butter crust for this pie!)

1. Preheat oven to 425F. Bake crust for 20 minutes with pie weights, then remove weights and bake for an additional 5 minutes. Cool crust, then brush bottom and sides with egg white.
2. In a large saucepan, stir 1 cup blueberries with ½ cup water and bring to boil, then reduce heat to low and cook until berries begin to burst (about 4 minutes.)
3. Mix cornstarch with 2 tbsp. water until smooth, then add cornstarch slurry, sugar, lemon juice, zest, and salt to berries in saucepan. Cook over low heat for about one minute, until mixture become translucent. Remove from heat.
4. Add remaining 3 cups blueberries and mix until cooked blueberry mixture is fully coating raw blueberries.
5. Spoon into cooked pie shell and allow to set for at least 2 hours before serving. Top with whipped cream, if desired.