

Blueberry Sour Cream Pie: Creamy, Tangy & Classic Southern Dessert

Classic Blueberry Sour Cream Pie



OVEN
425°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Pie Crust: 1 (9-inch) unbaked pie crust (store-bought or homemade)

For the Filling: 2 cups fresh blueberries (or frozen, not thawed)

1 cup granulated sugar

... cup all-purpose flour

1 cup sour cream (full-fat recommended)

1 large egg, lightly beaten

1 tsp vanilla extract

1 tsp lemon zest (optional, for brightness)

For the Streusel Topping: ½ cup all-purpose flour

... cup granulated sugar

... cup packed light brown sugar

... cup (½ stick) cold unsalted butter, cut into small pieces

DIRECTIONS

1. Prepare Pie Crust: Preheat your oven to 425°F (220°C). Place your 1 (9-inch) unbaked pie crust in a pie plate. If using a store-bought crust, prick the bottom with a fork a few times to prevent bubbling.
2. Make the Blueberry Filling: In a large mixing bowl, gently toss the 2 cups fresh blueberries with ... cup granulated sugar and ... cup all-purpose flour. This helps prevent the blueberries from sinking to the bottom. In a separate medium bowl, whisk together the remaining ¾ cup granulated sugar, remaining ... cup all-purpose flour, 1 cup sour cream, 1 large lightly beaten egg, 1 teaspoon vanilla extract, and 1 teaspoon lemon zest (optional). Whisk until smooth and well combined.
3. Combine & Pour into Crust: Gently fold the floured blueberries into the sour cream mixture until just combined. Pour the entire blueberry sour cream filling into the unbaked pie crust. Spread it evenly.
4. Prepare Streusel Topping: In a small bowl, combine the ½ cup all-purpose flour, ... cup granulated sugar, and ... cup packed light brown sugar. Whisk briefly. Add the ... cup (½ stick) cold unsalted butter, cut into small pieces. Using a pastry blender, your fingertips, or two forks, cut the butter into the flour mixture until it resembles coarse crumbs.
5. Top & Bake: Sprinkle the streusel topping evenly over the entire surface of the pie filling. Place the pie on a baking sheet (to catch any potential drips). Bake in the preheated oven for 15 minutes at 425°F (220°C). After 15 minutes, reduce the oven temperature to 350°F (175°C) and continue baking for another 30-40 minutes, or until the filling is set (a

slight jiggle in the center is okay) and the streusel topping is golden brown and crispy.

6. 6. Cool & Serve: Remove the pie from the oven. Let it cool completely on a wire rack for at least 2-3 hours (or preferably, refrigerate until thoroughly chilled). This is crucial for the filling to set properly. Slice, serve, and enjoy your delightful Blueberry Sour Cream Pie!

SWAPS & NOTES

Pie Crust: An unbaked 9-inch pie crust is traditional.

You can use a store-bought refrigerated crust for convenience or your favorite homemade pie crust recipe.

Blueberries: Use fresh blueberries for the best texture and flavor.

If using frozen blueberries, do not thaw them; add them directly to the filling mixture (they might release more juice, so the baking time could be a few minutes longer).

TIPS FOR SUCCESS

Toss Blueberries with Flour/Sugar: This helps prevent the blueberries from sinking to the bottom during baking, ensuring even distribution.

Cold Butter for Streusel: Using cold butter and cutting it into the flour creates a crumbly, crisp streusel.

Temperature Control: Start with high heat for an initial crust set, then reduce to ensure the filling cooks through without burning the topping.

Cool Completely: This is the most crucial step!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/blueberry-sour-cream-pie-creamy-tangy-classic-southern-dessert/>