

## Classic Blueberry Pie: A Sweet, Simple, and Juicy Summer Pie

For the Pie Crust (for a double crust pie):



**OVEN**  
**425°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Pie Crust (for a double crust pie):

2 1/2 cups all-purpose flour

1 tsp salt

1 cup (2 sticks) cold unsalted butter, cubed

1/2 cup ice water

For the Filling:

4 cups fresh blueberries

3/4 cup granulated sugar

1/4 cup cornstarch

1 tbsp lemon juice

1 tsp ground cinnamon

1/4 tsp salt

1 tbsp unsalted butter, cut into small pieces

Swaps and Notes:

**Blueberries:** Use fresh blueberries for the best flavor and texture. You can also use frozen blueberries, but don't thaw them first. You may need to add a few extra minutes to the baking time if using frozen berries.

**Pie Crust:** A homemade, all-butter pie crust is a game-changer here. It's flaky, buttery, and tastes a thousand times better than a store-bought crust. If you're short on time, a store-bought crust will work just fine.

**Cornstarch:** The cornstarch is crucial for thickening the filling and preventing it from being too runny. You can also use a little flour or

arrowroot powder.

**Spices:** The cinnamon is a classic addition, but you can also add a pinch of nutmeg or a little lemon zest for extra flavor.

**Instructions:**

**Make the Pie Crust:**

**Combine Dry Ingredients:** In a large bowl, whisk together the flour and salt.

**Cut in the Butter:** Using a pastry blender or your fingers, cut in the cold cubed butter until the mixture resembles coarse crumbs with a few pea-sized pieces of butter remaining.

**Add Water:** Add the ice water, 1 tablespoon at a time, and mix with a fork until the dough just comes together. Be careful not to overwork the dough.

**Chill:** Divide the dough in half, form each half into a disk, wrap in plastic wrap, and refrigerate for at least 30 minutes.

**Make the Filling:**

**Combine:** In a large bowl, combine the fresh blueberries, granulated sugar, cornstarch, lemon juice, ground cinnamon, and salt. Toss gently until the blueberries are evenly coated.

**Assemble the Pie:**

**Roll the Dough:** On a lightly floured surface, roll one disk of the chilled dough into a 12-inch circle. Gently transfer it to a 9-inch pie plate.

**Add Filling:** Pour the blueberry filling into the pie crust. Dot the top of the filling with the small pieces of butter.

**Top the Pie:** Roll out the second disk of dough. You can either place it on top of the filling to create a full top crust or cut it into strips to create a lattice top.

**Seal and Vent:** Crimp the edges of the pie to seal them. If you're making a full top crust, be sure to cut a few slits in the top to allow steam to escape.

**Bake:** Preheat your oven to 425°F (220°C). Place the pie on a baking sheet to catch any drips. Bake for 15 minutes at 425°F, then reduce the oven temperature to 375°F (190°C) and bake for another 40-50 minutes, or until the crust is golden brown and the filling is bubbly.

**Cool:** Let the pie cool on a wire rack for at least 2-3 hours before slicing. This is a crucial step to allow the filling to set up.

**Tips for Success:**

**Cold Ingredients:** The secret to a flaky pie crust is using very cold butter and ice water. This creates pockets of steam in the oven that make the crust light and airy.

## DIRECTIONS

1. **Make the Pie Crust:** Combine Dry Ingredients: In a large bowl, whisk together the flour and salt.
2. **Cut in the :** Butter: Using a pastry blender or your fingers, cut in the cold cubed butter until the mixture resembles coarse crumbs with a few pea-sized pieces of butter remaining.
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12. **Tips for Success: Cold Ingredients:** The secret to a flaky pie crust is using very cold butter and ice water. This creates pockets of steam in the oven that make the crust light and airy.
13. **Don't : Overwork the Dough:** Overworking the dough will develop the gluten and result in a tough, dense crust. Mix it just enough to bring it together.
14. **Let : It Cool:** This is the most important rule for pie. If you try to slice it while it's still warm, the filling will be runny. Be patient and let it cool completely.
15. **Use a : Pie Shield:** A pie shield or a piece of foil around the edges of the crust can prevent it from browning too quickly.
16. **Serving Suggestions and Pairings:** This Classic Blueberry Pie is a dessert masterpiece on its own. It's best served warm with a scoop of vanilla ice cream or a dollop of fresh whipped cream. For another great summer dessert, my recipe for This Easy Ice Cream Sandwich Cake is My Favorite No-Bake Summer Dessert is always a huge hit. For a refreshing drink, a tall glass of my This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days would be a perfect match.
17. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
18. **Calories:** Approximately 400 per slice
19. **Protein:** 5g
20. **Fat:** 20g
21. **Carbohydrates:** 50g
22. This is a sweet and satisfying treat, so it's best enjoyed as an occasional dessert.
23. **Storage and Leftover Tips:** This pie stores beautifully. You can store it, covered, at room temperature for up to 2 days, or in the refrigerator for up to 5 days. You can also freeze the whole pie (unbaked) for up to 3 months. When you're ready to bake it, place it in the oven directly from the freezer and add a few extra minutes to the baking time.
24. **More Recipes You Will Love:** If you're a fan of simple, delicious desserts, you'll love some of my other creations. For a fun cake that's always a hit, my This Unicorn Poke Cake Became My Favorite Party Trick is a showstopper. For a classic fall dessert, my These Caramel Apple Pie Cookies are My Favorite Fall Treat in Bite-Sized Form are a must-try.
25. **Final Thoughts:** This Classic Blueberry Pie is a recipe that is sure to become a cherished part of your summer traditions. It's a simple, rustic, and incredibly

delicious pie that celebrates the sweet, juicy flavor of fresh blueberries.

## SWAPS & NOTES

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### TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/classic-blueberry-pie-a-sweet-simple-and-juicy-summer-pie/>