

You Won't Believe How Easy This Homemade Blueberry Pie Filling Is

homemade blueberry pie filling



TIME
5-7 min

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INGREDIENTS

4 cups fresh or frozen blueberries

3/4 cup granulated sugar

2 tbsp cornstarch

1/4 cup water

2 tbsp fresh lemon juice

1/2 tsp ground cinnamon

1/4 tsp salt

Swaps and Notes:

Blueberries: You can use either fresh or frozen blueberries. If using frozen, there's no need to thaw them first; just add them directly to the pot.

Thickener: Cornstarch is my go-to for a clean, glossy finish, but you can also use arrowroot powder or an all-purpose flour slurry.

Sugar: Adjust the amount of sugar based on the sweetness of your blueberries. If they are very tart, you may want to add a tablespoon or two more.

Spices: The cinnamon adds a wonderful warmth to the filling, but you can omit it if you prefer. A pinch of nutmeg would also be a lovely addition.

Step-by-Step Instructions:

Prepare the Blueberries: In a medium saucepan, combine 3 cups of the blueberries with the granulated sugar, lemon juice, cinnamon, and salt. Cook over medium heat, stirring occasionally, until the sugar has dissolved and the blueberries begin to break down and release their juices, about 5-7 minutes.

Make the Cornstarch Slurry: In a small bowl, whisk together the cornstarch and water until a smooth slurry forms. This is a crucial step to prevent lumps in your filling.

Thicken the Filling: Pour the cornstarch slurry into the saucepan with the blueberries. Bring the mixture to a simmer, stirring constantly. Continue to cook for 1-2 minutes, or until the filling has thickened to a glossy, pudding-like consistency.

Add Remaining Blueberries: Remove the saucepan from the heat. Gently fold in the remaining 1 cup of fresh blueberries. This helps to maintain some whole, plump berries in the final filling, which gives it a beautiful texture.

Cool and Store: Let the filling cool completely before using. As it cools, it will continue to thicken. You can use it immediately in a pie, or store it in an airtight container in the refrigerator for up to a week.

Tips for Success:

Don't Rush the Slurry: Whisk the cornstarch and water thoroughly until there are no lumps. A lumpy slurry means a lumpy filling.

Keep an Eye on the Heat: Don't let the filling boil vigorously after you've added the slurry. A gentle simmer is all you need to activate the cornstarch and get that perfect thickness.

Cool Completely: This is important for both texture and safety. A warm filling can make a pie crust soggy. Wait until it's fully cooled before adding it to your pie shell.

Serving Suggestions and Pairings:

Nutritional Information Per Serving:

Calories: 100-120

Fat: 0-1g

Carbohydrates: 25-30g

Protein: 1g

Storage and Leftover Tips:

More Recipes You Will Love:

For a sweet treat that's always a hit, my chocolate chip banana bread is a delicious way to use up overripe bananas.

If you're looking for a fun dessert project, these chocolate chip cookie dough brownie bombs are an absolute treat.

For a classic, simple cookie, my old-school no-bake cookies are a timeless favorite that never fails.

Looking for a fun, creative baking project? These Easter cookies are a delicious and festive treat.

Final Thoughts:

DIRECTIONS

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9. **Serving Suggestions and Pairings:** This blueberry pie filling isn't just for pies! It's incredibly versatile. Use it as a topping for pancakes, waffles, or a scoop of vanilla ice cream. It's a delicious filling for tarts, pastries, or even as a base for a trifle. The bright, fruity flavor pairs wonderfully with a tall glass of my blueberry lemonade, creating a perfect summer combo.
10. **Nutritional Information Per Serving:** Calories: 100-120
11. **Fat:** 0-1g
12. **Carbohydrates:** 25-30g
13. **Protein:** 1g
14. **Please note:** Nutritional information is an estimate and can vary based on specific ingredients and brands used.
15. **Storage and Leftover Tips:** This homemade pie filling can be stored in an airtight container in the refrigerator for up to one week. It also freezes beautifully! Simply transfer the cooled filling to a freezer-safe container or a freezer bag and store for up to 3 months. Thaw it in the refrigerator overnight before using.
16. **More Recipes You Will Love:** If you love simple, delicious baked goods and treats, here are a few more of my favorites that I know you'll enjoy:
17. For a sweet treat that's always a hit, my chocolate chip banana bread is a delicious way to use up overripe bananas.
18. If you're looking for a fun dessert project, these chocolate chip cookie dough brownie bombs are an absolute treat.
19. For a classic, simple cookie, my old-school no-bake cookies are a timeless favorite that never fails.
20. Looking for a fun, creative baking project? These Easter cookies are a delicious and festive treat.
21. **Final Thoughts:** This homemade blueberry pie filling is one of those recipes that makes you feel like a pro baker without all the fuss. It's a foundational recipe that will elevate so many of your favorite desserts and a delicious way to enjoy the flavor of fresh blueberries all year long.
22. I'd love to know what you use this filling for! Drop a comment below and let me know your favorite way to enjoy it. Happy baking!

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/you-wont-believe-how-easy-this-homemade-blueberry-pie-filling-is/>