

The Ultimate Homemade Blueberry Pie: A Flaky, Jammy Summer Classic

What sets this Blueberry Pie apart is the



OVEN
425°F

TIME
15 min

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INGREDIENTS

All-purpose flour: Just a bit for dusting your work surface.

Flaky Pie Dough: You'll need two 12-inch rounds. You can use my favorite homemade recipe or high-quality store-bought thawed crusts.

Fresh Blueberries: 30 ounces (about 6 cups). I highly recommend fresh over frozen for the best texture.

Granulated Sugar: 1 cup to balance the tartness of the berries.

Cornstarch: 1/4 cup. This is your thickening agent-don't skip it!

Lemon Zest & Juice: From 1 medium lemon.

Kosher Salt: 1/2 teaspoon to enhance all the flavors.

Egg Wash: 1 large egg whisked with 1 tablespoon of water for that glossy, golden finish.

Swaps and Notes:

Frozen Berries: If you must use frozen, do not thaw them first. You may need to add an extra 10-15 minutes to the bake time and perhaps an extra tablespoon of cornstarch.

Sugar Alternatives: You can use light brown sugar for a deeper, more caramel-like flavor profile.

Spices: While I prefer the pure fruit flavor, a pinch of cinnamon or cardamom can add a lovely warmth for a "late summer" vibe.

Step-by-Step Instructions:

1. Prep the Crust:
2. Heat and Whisk:
3. The Filling:
4. Assemble:
5. The Bake:
6. The Hard Part: Waiting:

Tips for Success:

Watch the Color: If the edges of your crust are browning too fast, wrap them loosely in aluminum foil or use a pie shield halfway through baking.

The Bubble Test: Don't pull the pie out until the fruit juices are bubbling. If it's just "steaming," the starch hasn't thickened the sauce yet.

Clean Berries: Make sure your blueberries are completely dry after washing. Extra water will throw off the cornstarch ratio.

Serving Suggestions and Pairings:

Classic Pairing: Serve warm with a massive scoop of vanilla bean ice cream.

Refreshing Drink: For a full berry-themed afternoon, pair a slice with this Blueberry Lemonade.

Brunch Style: Leftover pie (if that exists!) is incredible alongside these 3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies.

Nutritional Information (Per Serving):

Calories: 385 kcal

Total Fat: 16g

Carbohydrates: 58g

Sugar: 32g

Fiber: 4g

Protein: 4g

Storage and Leftover Tips:

DIRECTIONS

1. **Prep the Crust:** Roll out your first pie crust into a 12-inch round. Carefully transfer it to a 9-inch standard pie pan. Press it gently into the bottom and up the sides, then pop it in the fridge. Roll out your second crust into an 11-inch round on parchment paper and refrigerate that too. Keeping the fat in the dough cold is the secret to flakiness.
2. **Heat and Whisk:** Preheat your oven to 425°F. Place a foil-lined baking sheet on the middle rack while the oven heats. This hot sheet will help cook the bottom crust instantly, preventing "soggy bottom" syndrome. In a small bowl, whisk your egg and water to create the egg wash.
3. **The Filling:** In a large mixing bowl, combine the blueberries, sugar, cornstarch, lemon zest, lemon juice, and salt. Use your fingers to break up any stubborn clumps of starch or sugar. This ensures a smooth, clear filling.
4. **Assemble:** Brush the bottom crust with a thin layer of egg wash. This acts as a moisture barrier. Pour in the blueberry mixture, leveling it out. Cut your second dough into 1-inch strips and weave a lattice pattern over the top. Crimp the edges tightly to seal the juices in.
5. **The Bake:** Brush the entire top with egg wash. Place the pie on the preheated baking sheet. Bake at 425°F for 15 minutes, then drop the temperature to 375°F. Continue baking for 45-50 minutes. You are looking for the juices to bubble vigorously in the center—that's how you know the cornstarch has activated.
6. **The Hard Part: Waiting:** Let the pie cool on a wire rack for at least 3 hours. If you cut it too soon, the

filling will be runny. Patience yields a perfect slice!

7. **Tips for Success: Watch the Color:** If the edges of your crust are browning too fast, wrap them loosely in aluminum foil or use a pie shield halfway through baking.
8. **The : Bubble Test:** Don't pull the pie out until the fruit juices are bubbling. If it's just "steaming," the starch hasn't thickened the sauce yet.
9. **Clean : Berries:** Make sure your blueberries are completely dry after washing. Extra water will throw off the cornstarch ratio.
10. **Serving Suggestions and Pairings:** This pie is a superstar on its own, but it truly shines when paired with a cold beverage or a creamy topping.
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20. **Storage and Leftover Tips: Room Temperature:** Cover loosely with foil or plastic wrap; it will stay fresh for up to 2 days.
21. **Refrigerator:** For longer storage, keep it in the fridge for up to 5 days.
22. **Reheating:** To get that crust crisp again, pop a slice into a 350°F oven for about 10 minutes. Avoid the microwave if you want to keep the texture!
23. **More Recipes You Will Love:** If you enjoyed this baking project, you have to try these other crowd-pleasers from the kitchen:
24. **Big : Family Banana Pudding -** Perfect for when you need a no-bake option.
25. **Easy : Ice Cream Sandwich Cake -** The ultimate summer heat-beater.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/the-ultimate-homemade-blueberry-pie-a-flaky-jammy-summer-classic/>