

Fresh Blueberry Pie Recipe: A Juicy, Classic Summer Dessert

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OVEN
400°F

TIME
20 min

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INGREDIENTS

For the pie:

- 1 double pie crust for a 9-inch pie
- 5 cups fresh blueberries
- 3/4 cup granulated sugar
- 1/4 cup brown sugar
- 1/4 cup cornstarch
- 1 tablespoon lemon juice
- 1 teaspoon lemon zest
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1 tablespoon unsalted butter, cut into small pieces

For finishing:

- 1 egg, beaten
- 1 tablespoon water
- Coarse sugar, optional

DIRECTIONS

- 1.** Prep the crust: Preheat your oven to 400°F. Roll out one pie crust and fit it into a 9-inch pie dish. Place it in the refrigerator while you make the filling.
- 2.** Mix the filling: In a large bowl, combine the blueberries, granulated sugar, brown sugar, cornstarch, lemon juice, lemon zest, cinnamon, and salt. Toss gently until the berries are evenly coated.
- 3.** Fill the pie: Pour the blueberry mixture into the chilled pie crust and spread it evenly. Dot the top with small pieces of butter.
- 4.** Add the top crust: Top with the second crust or create a lattice pattern. Trim and crimp the edges to seal. If using a full top crust, cut a few vents so steam can escape.
- 5.** Brush and bake: Whisk the egg with the water and brush it over the crust. Sprinkle with coarse sugar if desired. Bake for about 20 minutes at 400°F, then reduce the oven to 375°F and bake for another 30 to 40 minutes, or until the filling is bubbling and the crust is golden brown.
- 6.** Cool completely: Let the pie cool for several hours before slicing. This step is important because it gives the filling time to set.

SWAPS & NOTES

Fresh blueberries are the star here, so this is the time to use the best ones you can find.

If your berries are especially sweet, you can reduce the sugar slightly.

If they are a little tart, keep the full amount for balance.

Cornstarch helps thicken the filling so the pie slices more cleanly after cooling.

TIPS FOR SUCCESS

A blueberry pie may smell ready the moment it comes out of the oven, but slicing too early can leave you with a runny filling.

Letting it cool fully makes a huge difference.

If the crust starts browning too quickly, loosely cover the edges with foil partway through baking.

And if your blueberries are extra juicy, you can add an extra teaspoon or two of cornstarch to help the filling thicken well.

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

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