

# Blueberry Pie for Violet

by Wilbur

## Crust:

3 cups flour  
1 tsp salt  
9 oz butter  
3/4 cup cold water

## Filling:

5 cups blueberries  
3/4 cup sugar  
4 TBSP cornstarch  
1 TBSP lemon juice  
1/8 tsp salt  
2 TBSP butter

## Directions:

Preheat oven to 425 degrees.

Add salt to flour.

Cut butter into flour mixture until crumbly.

Add cold water quickly and work until it just forms a ball.

Refrigerate until solid, then roll out half to cover a 9" pie pan.

Combine filling ingredients, let stand 15 min, then pour into crust.

Roll remaining dough and cut into strips. Weave a lattice top on pie. Fold bottom edges over top and tuck in.

Bake for 30 minutes, reduce heat to 350 and bake for another 30 or until the juices bubble.

Share with a friend!

