

Blueberry Pie filling – 2 small pies

Ingredients

90 mL sugar

50 mL flour

500 mL fresh blueberries

1 mL ground cinnamon

5 mL fresh lemon juice

1 mL grated lemon peel

Steps

1. Heat oven to 450°F.
2. Roll out pie crust, line a small (5inch) pie plate. Roll out second crust for top
More challenging ***Roll out second crust and cut into long strips
3. Mix all ingredients into bowl, ensure berries are coated in flour.
4. Pour into prepared pie crust.
5. Top with second crust, crimping edges to ensure the liquid does not escape.
Poke holes in top of crust to allow for steam to escape.
**** if challenging yourself, weave a lattice top with strips of dough.
6. Brush top with beaten egg, sprinkle with sugar.
7. Bake in the bottom of the oven for 20 minutes, reduce the temperature to 400F and bake for another 20 minutes.
8. Let cool before cutting and eating

REMEMBER TO BRING YOUR PLATE BACK!!! YOU NEED IT FOR THE NEXT LAB!