

# Classic Blueberry Pie Recipe

## Ingredients

- 1 batch\* [Simply Perfect Homemade Pie Crust](#) prepared
- 1 cup frozen blueberries
- 40 mL granulated sugar
- 25 mL flour
- Pinch salt
- 7 mL lemon juice
- 5 mL margarine cubed
- egg wash (1 egg beaten with 1 tablespoon water)
- 5 mL [clear sparkling sugar](#) (**optional garnish**)

## Instructions

1. Preheat the oven to 425 degrees F.
2. Roll half the [pie dough](#) out to about 3 inches wider than the pie pan, and transfer it to the pie dish.
3. Refrigerate the bottom crust while preparing the filling.
4. Place the blueberries, sugar, flour, salt, and lemon juice in a large bowl and toss to combine.
5. Transfer the filling to the refrigerated pie crust.
6. Dot with butter, and refrigerate while the topping is prepared.
7. For a double crust or lattice-top pie: Roll the second half of the pie dough out to about 3 inches wider than the pie pan.
8. For a lattice-top pie: Cut into strips and arrange in a lattice pattern over the filled pie.\*\*
9. Trim excess, roll & crimp the edge.
10. For a double crust or lattice-top pie: Brush with egg wash, and sprinkle with [clear sparkling sugar](#).
11. Bake for 20 minutes at 425 degrees F, then lower the oven temperature to 350 degrees F and bake for an additional 30-35 minutes, or until evenly browned and bubbling.
12. Cool for at least 2 hours before slicing and serving.