

## Blueberry Sour Cream Pie

Makes one 11" pie

Submitted by Jeanne Gregg

### Ingredients

#### Crust

- 1/2 cup butter
- 1/3 cup sugar
- 1 egg
- 1 cup all-purpose flour
- 1/2 tsp baking powder

#### Filling

- 2 Tbsp fresh lemon juice
- 1 1/2 cups heavy cream or whipping cream
- 2 eggs
- 1/4 cup sugar
- 1 tsp vanilla
- 1 1/2 cups blueberries
- 1 Tbsp sugar



### Directions

1. Preheat oven to 375 F. Lightly butter and dust with flour an 11" tart pan or a 9" quiche pan.
2. Cream the butter and sugar together. Add the eggs and beat until light. Add the flour and baking powder and mix to make a soft dough.
3. Turn the dough into the prepared pan and press to cover the bottom and sides of the pan, dusting hands and pan with flour to prevent any stickiness.
4. For the filling, mix the lemon juice with the cream. Whisk in the eggs, sugar and vanilla. Turn the mixture into the pastry lined pan. Sprinkle the blueberries over the top. Sprinkle the blueberries with one Tbsp sugar.
5. Bake 35-40 minutes until set.