

# Blueberry Pie

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1 9-inch pastry shell (with top crust)

4 cups blueberries

1 cup sugar

3 Tbs. flour

½ tsp. grated lemon rind

½ tsp. cinnamon

¼ tsp. salt

1 Tbs. lemon juice

1 Tbs. butter, cut in small pcs

½ tsp. nutmeg

In a large bowl gently combine berries and sugar. In a smaller bowl combine flour, rind, spices and salt. Gently stir dry ingredients into berries, then sprinkle mixture with lemon juice and butter flecks. Pour mixture into pie shell. Roll out top crust and crimp edges with fork. Prick a few holes in top for vents. Bake in preheated oven 425°F oven 35-40 minutes till crust is golden brown. (Hint: place pie on cookie sheet to catch any dripping and save cleaning oven)