

Blueberry Pie with Crumb Topping

Filling Ingredients	2 pies
Blueberries	10 c
Sugar, granulated	1.75 c
Flour, all-purpose	6 T
Juice, Lemon	2 T
Salt	0.25 tsp
Crust for single-crust pie	2

Topping Ingredients	
Flour, all-purpose	1.5 c
Sugar, brown	0.75 c
Sugar, granulated	4 T
Salt	0.25 tsp
Cinnamon	0.25 tsp
Butter, unsalted	0.75 c



Directions

- To prepare the topping, mix topping ingredients in a small mixing bowl. Using a fork or pastry cutter work in butter pieces until large clumps form.
- Preheat oven to 400 degrees.
- Combine 5 cups blueberries or other fruit with 3/4 to 1 cup granulated sugar, 3 tablespoons flour, 1 tablespoon lemon juice, and 1/8 teaspoon salt.
- Pour into an unbaked pie shell. Sprinkle with crumb topping.
- Place on foil-lined baking sheet in lower third of oven; reduce heat to 350 degrees.
- Bake until fruit bubbles and crust browns, 1-1/2 hours.
- If topping begins to brown too quickly, tent with foil. Let cool 6 hours.