

# Perfect Blueberry Pie

*printed from <http://veronicascornucopia.com>*

1 recipe [Perfect Pie Crust](#)

2/3 cup granulated sugar

1/3 cup cornstarch

6 cups frozen blueberries

2 tablespoons lemon juice

Butter for dotting pie and brushing bottom crust

Milk for brushing pie and granulated sugar for sprinkling top

Make the crust at least an hour in advance so it is chilled beforehand. Roll out half the dough 1/8" thick on a floured surface and line a pie plate, trimming the edges. Brush softened butter over the bottom and place the dish in the fridge. Place the oven rack on the lower 3rd of the oven and preheat to 425 degrees.

Mix together sugar and cornstarch. Don't skip this step, as it gets the lumps out of the cornstarch & helps the pie consistency. In a large bowl, toss together the blueberries, sugar mixture, and lemon juice. Pour mixture into the crust-lined pie plate and spread out evenly. Dot the mixture with little bits of butter here and there. Roll out the top crust on a floured surface and cover the pie with it. Seal & flute the edges. Brush the pie with milk, sprinkle with a little granulated sugar, and either poke holes or cut a design for venting.

Bake for 50 to 60 minutes or until the filling is bubbling. Remove the pie from the oven and set on a cooling rack to set up overnight before serving. Place in a box or paper sack if you wish, but do not put in an airtight container or cover with plastic wrap or the crust will absorb moisture from the filling and lose its flakiness. You want your pie to be able to breathe a little. Serve with cool whip or vanilla ice cream.