

## **Grain-Free Blueberry Pie**

Grain-Free, Gluten-Free, Nut-Free, Dairy-Free, Paleo

## **Ingredients**

- 1 Paleo Pie Crust
- 1 3/4 cups fresh blueberries, divided
- 1 cup granulated sugar or granulated maple sugar
- 3/4 cup water, divided
- 1/4 cup Otto's Naturals Cassava Flour

## Instructions

- 1. Prepare Paleo Pie Crust according to cooked crust instructions.
- 2. In a medium saucepan, combine 1 cup blueberries, sugar, and 1/4 cup water to a boil.
- 3. Make a flour paste with 1/2 cup of water and cassava flour.
- 4. Add flour paste to boiling mixture, stirring quickly with a whisk, until mixture thickens.
- 5. Set aside and cool.
- 6. Once cool, add the remaining 3/4 cup of blueberries to the filling and spoon into prepared pie crust.
- 7. Chill until ready to serve.