

Homemade Blueberry Pie

2 pie crusts (I used [this recipe](#))
18 ounces fresh blueberries
2/3 cup sugar
1/4 cup corn starch
1/4 teaspoon cinnamon
pinch of salt
1 tablespoon butter, cut into pieces
1 egg
1 tablespoon water

Preheat the oven to 350. Roll the bottom half of the pie crust out to fit your pie dish, and press gently into the dish. In a medium bowl, toss the blueberries with the sugar, corn starch, cinnamon, and salt. Spread the blueberries in the bottom crust. Sprinkle with the pieces of butter, distributing evenly. Roll out the top crust in an even layer, and cut vents as desired, or form into a lattice ([this is an excellent tutorial](#), if you haven't done a lattice crust before). Place the top crust on top of the blueberries, cut off the excess crust, and fold or crimp the edges together. In a small bowl, whisk together the egg and water. Brush the egg mixture over the top of the crust, spreading evenly. Bake 55-60 minutes, or until the crust is golden brown and the blueberry filling is bubbling and thick. Let cool completely before slicing and serving.