

## No-Bake Blueberry Pie

3/4 C. sugar

3 T. flour

6 T. butter

1 C. water

1 t. vanilla

3 C. fresh blueberries

1 pre-baked pie shell (I used Keebler's shortbread crust)

Mix the sugar, flour, butter, and water in a sauce pan over medium heat until thickened and bubbly. Stir constantly. once it gets going so it doesn't stick to the bottom of the pan. As Jen said, "For a while, you'll think it's not getting thick, but if you stir well, your moment will come."

Take the custard off the stove once it's thick and stir in the vanilla. Add blueberries (I let the mixture cool for a couple of minutes first). Pour mixture into pie shell.

Chill for at least 2 hours. Serve with sweetened whipped cream.