



Blueberry Pie (Yield: 8" Pie)

Pastry for 8", 2 crust pie (see "Speedy Pie Crust" recipe)

¼ Cup quick cooking tapioca

½ cup granulated sugar

2 Tbsp. brown sugar

1/8 tsp. salt

1/8 tsp. cinnamon

2 pkgs. (12oz each) frozen sweetened blueberries. Thawed and drained (about 2 cups)

½ blueberry juice

1 Tbsp. lemon juice

Mix together tapioca, sugars, salt and cinnamon. Blend with blueberry juice, lemon juice and blueberries.

Preheat oven to 425°

Divide pastry dough into two pieces. Roll out one piece to 1/8" thickness. Transfer gently to pie pan; trim edges. Pour in filling. Dot with butter.

Roll top crust; cut steam vents. Moisten edge of bottom crust. Place top crust over filling; trip edges to leave ½" overhand. Fold top edge under bottom; flute. Brush top with milk or cream. Bake in preheated oven about 45 minutes.