

Blueberry Pie



These blueberries are from the Buninyong Blueberry Farm – Midland Highway Buninyong – available December to January.

Servings: 8

Ingredients:

- ½ cup white sugar
- ¼ cup Brown sugar
- 3 tablespoons cornflour
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon
- 500gms / 4 cups fresh cooking blueberries
- Quick: 2 sheets of Pampas shortcrust pastry
- Slow: Make biscuit pastry (below)
- 2 tablespoons butter



Directions:

1. Preheat oven to 220 degrees C.
2. Mix sugar, cornflour, salt, and cinnamon, and sprinkle over blueberries.
3. Line pie dish with shortcrust pastry. Pour berry mixture into the crust, and dot with butter. Cut remaining pastry into 1/2 - 3/4 inch wide strips, and make lattice top. Crimp and flute edges.
4. Bake pie on lower shelf of oven for about 40 minutes, or until crust is golden brown. (Cover with foil if the top gets too brown.)



Biscuit Pastry for one pie

- 1 cup of plain flour,
- 1 cup SR flour,
- 100 grams butter,
- 2 table spoons caster sugar,
- 1 beaten egg with 4 tablespoons of milk.

Mix the flours, then rub in the butter.

Mix in the sugar and add just 4 tablespoons of the egg and milk mixture.

Mix to a dough and refrigerate for at least ½ an hour before attempting to roll it out.