



## Blueberry pie recipe

### Ingredients

100g of butter

1 dl of sugar

1 egg

4 dl of flour

2 tablespoons of potato flour (to coat the blueberries )

400 g of blueberries (fresh or frozen)

some sugar to sprinkle over the blueberries (depending how sweet you want the pie)

some cream ( or vanilla sauce) to serve with

**Tools:** a pie dish, scale for measuring the ingredients, 1 dl measuring cup, mixing bowl, rolling pin

### How to make it step by step:

Step 1. Mix the dry ingredients (sugar and flour) in a mixing bowl

Step 2. Cut the butter into small pieces

Step 3. Combine them with the mixed dry ingredients rubbing between your fingers



Step 4. Add 1 egg



Step 5. When the dough forms a ball wrap in a plastic bag and place in the fridge

Step 6. Mix the blueberries with the potato flour and sprinkle with some sugar

Step.7. Take the dough out of the fridge and roll it out on the table

Step 8. Line the pie dish with it



Step 9. Poke the pie crust with a fork



Step 10. Transfer the blueberries to the crust

Step. 11. Place in a preheated oven and bake for about 40 min (first at 220 degrees and then reduce the temperature to 180)

Step 12. Serve when warm with some whipped cream (or vanilla sauce)