

upclose & tasty

Blueberry Pie with Mint *Inspired by The Food Network*

Ingredients

2 store bought, frozen pie crusts
1/2 cup sugar
4.5 cups of blueberries
Juice of 1/2 lemon
5 tablespoons flour
1/2 teaspoon salt
2-3 tablespoons fresh mint
Wheaties

Preparation

- 1. Preheat oven to 350 degrees Fahrenheit.*
- 2. Place one of the pre-made pie crusts into a pie pan.*
- 3. Add just enough Wheaties to lightly cover the bottom of the pie pan*
Note: This helps prevent the bottom crust from becoming too soggy - no one will know they are there.
- 4. Rinse blueberries and add to a large bowl.*
- 5. Add flour and toss to coat.*
- 6. Add the sugar, lemon juice, mint and salt to the blueberries.*
- 7. Pour blueberry mixture into the pie pan on top of the Wheaties.*
- 8. Add the second pie crust to the top creating a lattice or regular crust.*
Note: If you do a regular crust, be sure to poke the top with a fork.
- 9. Bake for 45-50 minutes or until blueberry mixture is bubbly and crust is golden brown.*
- 10. Let cool for about 10-15 minutes before serving.*

Enjoy!