

Blueberry Lime Pie

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Ingredients

- 1 recipe sweet pie crust (see below), or 1 box store-bought pie crust
- 36 oz. blueberries, fresh or frozen
- 1½ cup granulated sugar
- 5 Tbsp. cornstarch
- ⅓ cup fresh lime juice
- grated zest of 2 limes
- heavy cream for brushing
- coarse decorating sugar (optional)



Directions

1. Prepare your pie crust. Chill for at least 1 hour before using.
2. Stir together the granulated sugar and cornstarch. Set aside.
3. Heat the blueberries, lime juice, and lime zest in a large saucepan over low heat until they release almost enough juice to cover themselves. Remove the blueberries from the heat and stir in the sugar mixture until it is fully incorporated.
4. Return the blueberry mixture to low heat. Cook, stirring regularly, until the juice thickens. Allow the berries to cool slightly, then remove them to a storage container and refrigerate until fully cooled.
5. When ready to bake the pie, preheat your oven to 375°F. Roll half of the pie crust out to ⅛" thickness. Fit the crust into a 9" deep dish pie plate and trim the edges. Pour the blueberry filling into the crust.
6. Roll out the remaining crust to 1/8" thick. Cover the pie with a solid or latticed crust, folding the edges over the bottom crust and pinching to seal.
7. Brush the top of the crust with heavy cream until fully-covered. Sprinkle with decorating sugar if desired.
8. Bake for approximately 50-60 minutes, or until the top crust is slightly browned. Check after 40 minutes and cover the edges with foil if they are browning too quickly.
9. Cool completely before serving and refrigerate leftovers.

Sweet Pie Crust

Ingredients

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| • 10 Tbsp. butter | • 1 egg yolk |
| • 1¾ cups all-purpose flour | • grated zest of 1 lime |
| • ½ cup granulated sugar | • 3 Tbsp. cold heavy cream |

Directions

1. Cut the butter into ½" cubes and freeze it for at least 30 minutes.
2. When the butter is sufficiently frozen, combine the flour, sugar, and butter in a food processor or large bowl. Pulse until the texture resembles coarse sand.
3. Add the egg yolk, lime zest, and cream and pulse until the dough just begins to come together (it should look crumbly).
4. Scrape the dough out of the bowl and form it into one or two discs.
5. Wrap the disc(s) in plastic wrap and refrigerate for at least one hour or freeze up to two months.