



# Crunchy Blueberry Crust

## Ingredients

- $\frac{3}{4}$  cup sugar
- 3 tablespoons cornstarch
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{4}$  cup water
- 4 cups fresh blueberries, divided
- 1 (9-inch) graham cracker pie crust
- Whipped cream, for serving

## Instructions

### Step 1:

In a large saucepan, whisk together the sugar, cornstarch, and salt. Slowly stir in the water until smooth. Add 2 cups of the blueberries.

**Step 2:** Bring the mixture to a boil over medium heat, stirring constantly. Cook and stir for 1–2 minutes, or until thickened and glossy. Remove from heat and allow to cool to room temperature.

### Step 3:

Once the cooked blueberry mixture has cooled, gently fold in the remaining 2 cups of fresh blueberries.

### Step 4:

Spoon the blueberry mixture into the graham cracker crust, spreading it out evenly.

### Step 5:

Cover the pie and refrigerate for 1–2 hours, or until fully chilled and set. Serve slices topped with whipped cream if desired.

## Nutrition Facts (per slice, without whipped cream)

- Calories: 230
- Fat: 6g (1g saturated)
- Cholesterol: 0mg
- Sodium: 159mg
- Carbohydrates: 46g (35g sugars, 2g fiber)
- Protein: 1g

