



## BLUEBERRY PIE



### Ingredients for filling:

- 3/4 cup white sugar
  - 3 tablespoons corn flour
  - 1/4 teaspoon salt
  - 1/2 teaspoon ground cinnamon
  - 1/2 teaspoon nutmeg
  - 4 cups fresh blueberries
  - Zest of 1 orange
  - Icing sugar
- This recipe is for 1 - 9 inch double crust pie (or you can use a muffin tin to make about 6 small pies)

### Equipment:

2 big bowls  
Pizza cutter  
Cup measures  
Tsp measures  
Zester  
Pie dishes  
Rolling pin  
Spoon to mix  
fork

### Method

1. Preheat oven to 190 degrees C.
2. Add all of the filling ingredients into a bowl and mix well. Leave this and go make the pastry!

Grease the pie dish. Line pie dish with one pie crust. Pour berry mixture into the crust.

3. Cut remaining pastry into thin strips, and make lattice top. Crimp and seal edges with a fork.
4. Bake pie on lower shelf of oven for about 50 minutes, or until crust is golden brown. Dust pies with icing sugar.

(If you are using a muffin tin, these only need to cook until golden on the tops- 20 min.)

### DAIRY FREE PASTRY:

#### Ingredients:

- 2 cups flour
- 1/2 tsp salt
- 2/3 cup coconut oil (not liquid) OR BUTTER if you aren't dairy free
- 3-6 Tbsp ice cold water

#### Method

1. Mix flour and salt together.
2. Add in the coconut oil slowly.
3. Add the ice water and mix dough together.
4. Roll out to the appropriate size.