

BLUEBERRY CREAM PIE

For the Crust, combine:

- 1 $\frac{1}{3}$ c. nilla wafer crumbs
- 2 t. sugar
- 5 T. butter, melted
- $\frac{1}{2}$ t. vanilla extract

. . . and press into the bottom and sides of an ungreased 9-inch pie plate. Bake at 350° F for 8-10 minutes or until crust, just begins to brown. Cool.

For the Filling:

- $\frac{1}{4}$ c. sugar
- 3 T. flour
- Pinch salt
- 1 c. half-&-half
- 3 egg yolks, beaten
- 3 T. butter
- 1 t. vanilla
- 1 T. confectioner's sugar

In a sauce pan, combine sugar, flour, and salt. Gradually whisk in cream; cook and stir over medium heat until thickened and bubbly. Cook and stir 2 minutes more. Gradually whisk half-into egg yolks; return all to pan. Bring to a gentle boil; cook and stir 2 minutes. Remove from heat; stir in butter and vanilla until butter is melted. Cool 5 minutes, stirring occasionally. Pour into crust; sprinkle with confetioner's sugar. Chill 30 minutes or until set.

For the Topping:

- 5 c. fresh blueberries
- divided, $\frac{2}{3}$ c. sugar
- 1 T. cornstarch

Crush 2 c. blueberries in a medium saucepan; bring to a boil. Boil 2 minutes, stirring constantly. Press berries through a sieve; set aside 1 c. juice (add water if necessary). Discard pulp. In a saucepan, combine sugar and cornstarch. Gradually stir in blueberry juice; bring to a boil. Boil 2 minutes, stirring constantly. Remove from heat; cool 15 minutes. Gently stir in remaining berries; carefully spoon over filling. Chill 3 hours or until set. Store in refrigerator.