

Gluten Free, Blueberry Pie

Posted At : January 22, 2017 9:31 PM | Posted By : Jason

Related Categories: Gluten Free Cooking, Cooking

Blueberry pie.

Such a nice treat to have just about any time of the year, but if you are gluten free you may be thinking that you cannot have it. Well, I am going to tell you that you can.

This will work with frozen or with fresh blueberries, and if you are going to use frozen ones just double check to make sure that they are gluten free (just to make sure there are no additives for anti-caking on the berries). You will also want to rinse the blueberries off and dry them fairly well as the frozen ones tend to be extremely watery.

Ingredients:

- 1 **gluten free pie crust**
- 3/4 **Cup white sugar**
- 3 Tbsp gluten free **cornstarch**
- 1/4 Tsp salt
- 1/2 Tsp **ground cinnamon**
- 4 Cups blueberries
- 1 Tbsp butter

Directions:

1. Preheat oven to 425
2. If you are using frozen blueberries, rinse off and dry with paper towels as well as you can to remove the excess moisture.
3. mix the **sugar**, **cornstarch** and **cinnamon** and sprinkle over blueberries
4. Line a greased **pie dish** with one **gluten free pie crust**.
5. Pour the mixture into the **gluten free pie crust**
6. Place the butter on top of the blueberry pie filling
7. Top with the 2nd **gluten free pie crust**
8. Bake on lower the shelf of oven for about 50 minutes.
9. Once it is done, marvel at your creation and enjoy.