

FROM THE KITCHEN OF...

BIRDY PRETZELS

BLUEBERRY SOUR CREAM PIE

INGREDIENTS: FILLING

1		PIE CRUST
12	OZ	SOUR CREAM
5	OZ	CREAM CHEESE, SOFTENED
1		EGG
234	GRAMS	SUGAR
7	ML	VANILLA
1.5	GRAMS	SALT
24	GRAMS	FLOUR
4	CUPS	BLUEBERRIES

INGREDIENTS: TOPPING

1	OZ	BUTTER, SOFTENED
24	GRAMS	FLOUR
42	GRAMS	CHOPPED PECANS

SERVINGS:

1 DEEP DISH PIE

TIME TO PREP:

15 MINUTES

COOK TIME:

35 MINUTES

COOK TEMPERATURE:

400°

DIRECTIONS:

- PREHEAT OVEN TO 400°.
- IN A LARGE MIXING BOWL, BEAT THE SOFTENED CREAM CHEESE, SOUR CREAM, AND SUGAR UNTIL LIGHT AND FLUFFY.
- ADD THE EGG AND VANILLA, MIX UNTIL FULLY INCORPORATED, AND THEN MIX IN FLOUR AND SALT.
- GENTLY FOLD IN THE FRESH BLUEBERRIES, THEN POUR THE FILLING INTO THE PREPARED PIE CRUST.
- BAKE FOR 25 MINUTES.
- WHILE THE PIE IS BAKING, PREPARE THE PECAN STREUSEL. IN A SMALL BOWL, TOSS THE PECANS WITH THE SOFTENED BUTTER UNTIL COATED. SPRINKLE THE FLOUR OVER THE PECANS AND MIX UNTIL EVENLY COMBINED.
- AFTER THE PIE HAS BAKED FOR 25 MINUTES, EVENLY SPRINKLE THE PECAN STREUSEL OVER THE TOP. RETURN THE PIE TO THE OVEN AND BAKE FOR AN ADDITIONAL 10 MINUTES, OR UNTIL THE PIE REACHES AN INTERNAL TEMPERATURE OF 190°F.
- ALLOW THE PIE TO COOL TO ROOM TEMPERATURE OR CHILL IN THE REFRIGERATOR BEFORE SERVING. DELICIOUS SERVED WARM OR CHILLED!