

## Blueberry Pie Filling

### Ingredients:

- 4 cups of blueberries
- $\frac{3}{4}$  cups of sugar
- 2 Tablespoons of cornstarch
- 3 Tablespoons of water
- 1 teaspoon lemon rind
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon of nutmeg
- 2 Tablespoons unsalted butter

### Directions:

1. Combine 1 cup berries with  $\frac{3}{4}$  cup sugar in pan.
2. Simmer on low heat until sugar is melted and mixture is very liquid; about 5 minutes.
3. Combine cornstarch and water in bowl.
4. Add to pan with blueberries.
5. Cook over medium heat until mixture comes to full boil and is clear and thick.
6. Pour hot mixture into large bowl. Cook until warm.
7. Fold in remaining 3 cups of blueberries, lemon rind, cinnamon, nutmeg and butter.
8. Let cool before adding to pie crust.