

# BLUEBERRY SOUR CREAM PIE

Prepared by: Nancy Kenner, July 2019

Serves

Source: Bon Appetit Magazine, June 1995 issue

## CRUST

1 1/4 cups all purpose flour  
1/2 cup (1 stick) chilled unsalted butter, cut into pieces  
2 tablespoons sugar  
Pinch of salt  
4 tablespoons (about) ice water

## FILLING

1 cup sour cream  
3/4 cup sugar  
2 1/2 tablespoons all purpose flour  
1 egg, beaten to blend  
3/4 teaspoon almond extract  
1/4 teaspoon salt  
2 1/2 cups fresh blueberries

## TOPPING

6 tablespoons all purpose flour  
1/4 cup (1/2 stick) chilled unsalted butter, cut into pieces  
1/3 cup chopped pecans  
2 tablespoons sugar

## PREPARATION

### FOR CRUST:

Blend flour, butter, sugar and salt in processor until coarse meal forms. With machine running, add water by tablespoonfuls until clumps form. Gather into ball. Flatten to disk. Wrap in plastic; chill until firm, at least 30 minutes.

Preheat oven to 400°F. Roll out dough on floured surface to 13-inch round. Transfer to 9-inch glass pie plate. Trim edge to 1/2-inch overhang. Fold edge under and crimp. Freeze 10 minutes. Line crust with foil; fill with beans or pie weights. Bake until sides are set, about 12 minutes. Remove foil and beans.

**FOR FILLING:**

Mix first 6 ingredients in medium bowl to blend. Mix in blueberries. Spoon into crust. Bake until filling is just set, about 25 minutes.

**FOR TOPPING:**

Using fingertips, mix flour and butter in medium bowl until small clumps form. Mix in pecans and sugar. Spoon topping over pie. Bake until topping browns lightly, about 12 minutes. Cool pie to room temperature.

