

Blueberry Pie

Nothing satisfies like a homemade fruit pie. This one is extra quick and easy to prepare.

Preheat oven to 375 ° F. (190 ° C.) In a medium-sized bowl, gently but thoroughly combine blueberries, rice malt syrup, and tapioca. Set aside. Prepare pie crust. Line bottom of a 9-inch pie plate with a layer of crust. Pour fruit mixture into pie shell. Cover with top crust and trim, leaving about ½-inch of crust overhanging the rim of the pie plate. Fold top crust under bottom crust and flute the edges to seal. With a butter knife or paring knife, make several slits in the top crust to allow steam to escape. Bake 50-60 minutes. Cool thoroughly on a wire rack before slicing and serving.

Preparation List:

Makes one 9-inch pie

- 2 pints blueberries, washed and stemmed
- ¾ cup rice malt syrup
- ¼ cup granulated tapioca
- 1 double whole wheat pie crust