

Taste of Home



Blueberry Crumble Pie

🕒 Total Time Prep: 15 Min. Bake: 75 Min. + Cooling

Yield 8 Servings



✅ Test Kitchen Approved

Blueberry crumble pie bursts with summer flavor, whether you use wild or cultivated blueberries.

Ingredients

- 1 sheet refrigerated pie crust
- 6 cups fresh or frozen wild blueberries
- 3/4 cup sugar
- 3 tablespoons all-purpose flour
- 1/8 teaspoon ground cinnamon
- 1 teaspoon minced fresh thyme, optional
- 1/2 teaspoon grated lemon zest, optional
- 1 tablespoon butter, cubed
- **TOPPING:**
- 12 shortbread cookies
- 3 tablespoons quick-cooking oats
- 3 tablespoons brown sugar

- 3 tablespoons butter, cubed
- 2 tablespoons all-purpose flour
- 1/4 teaspoon ground cinnamon
- Dash salt
- Whipped cream

Directions

- 1** Preheat oven to 400°. Unroll pie crust into a 9-in. cast-iron skillet or deep-dish pie plate; flute edge.
- 2** In a large bowl, combine the blueberries, sugar, flour, cinnamon and, if desired, thyme and lemon zest; toss gently. Spoon into crust; dot with butter.
- 3** In a food processor, cover and process cookies until coarsely chopped. Add the oats, brown sugar, butter, flour, cinnamon and salt; process until crumbly. Sprinkle over berry mixture.
- 4** Bake 45 minutes, lowering the temp to 350 and baking for another 30 minutes until crust is golden brown and filling is bubbly. Cover edge with foil during the last 15 minutes if necessary to prevent overbrowning. Cool on a wire rack. If desired, serve with whipped cream.

Nutrition Facts

1 piece: 448 calories, 18g fat (10g saturated fat), 35mg cholesterol, 246mg sodium, 73g carbohydrate (40g sugars, 4g fiber), 3g protein.

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I make this delicious fruit pie with small Maine berries, but you can use any variety you like. The shortbread topping adds a sweet crunch. — Jessie Gearson, Falmouth, Maine

RECIPE CREATOR

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