

Blueberry Cream Pie II

Betty Sullivan

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1 vanilla wafer pie crust, 9 inch

3/4 cup sugar

1/4 teaspoon salt

2 1/2 tablespoons cornstarch

2/3 cup water

1 cup fresh berries

1 1/2 tablespoons lemon juice

2 tablespoons butter

2 cups berries

2 tablespoons confectioner's sugar

1/2 teaspoon vanilla

In a bowl, combine the sugar, salt and cornstarch.

In a saucepan, place the water and one cup of berries. Bring to a boil, stirring constantly, until very thick. Stir in the lemon juice and butter. Cool.

Fold in two cups of the berries. Cool again.

In a bowl, make two cups of whipped cream using two tablespoons of confectioner's sugar and 1/2 teaspoon of vanilla. Whip until very thick.

Spread one-half of the whipped cream on the pie shell. Pour in the berry mixture.

Chill for two hours.

Top with the remaining whipped cream.

Per Serving (excluding unknown items): 1955 Calories; 88g Fat (39.5% calories from fat); 9g Protein; 295g Carbohydrate; 7g Dietary Fiber; 131mg Cholesterol; 1688mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Fruit; 17 1/2 Fat; 17 Other Carbohydrates.