

Blueberry Special

Carolyn Kavanaugh

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1 cup sour cream
2 tablespoons flour
1/2 cup sugar
1 egg, beaten
1 pint fresh blueberries
3 tablespoons flour
2 tablespoons butter
1 prebaked pie crust
1/4 cup chopped pecans*

Preheat the oven to 400 degrees.

In a bowl, mix together the sour cream, two tablespoons of flour, sugar and the egg.

Fold in the blueberries. Pour the mixture into the prepared pie crust.

Bake for 25 minutes. Remove from the oven.

In a bowl, combine the 3 tablespoons of flour, butter, and pecans. Sprinkle on the top of the pie.

Bake for another 10 minutes.

Chill before serving.

Per Serving (excluding unknown items): 1660 Calories; 98g Fat (51.4% calories from fat); 22g Protein; 186g Carbohydrate; 11g Dietary Fiber; 376mg Cholesterol; 446mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 2 1/2 Fruit; 1/2 Non-Fat Milk; 18 1/2 Fat; 6 1/2 Other Carbohydrates.