# No-Bake Blueberry Pie

Makes: 8 servings

Prep Time: 15 minutes  Chill Time: 2 hours

Total Time: 2 hours 15 minutes

- 1 & 1/2 cups graham cracker crumbs, about 10 sheets of crackers
- 6 tbsp butter, melted

Filling:
- 4 cups blueberries rinsed and dried
- 1/2 cup water, plus another 2 tbsp water divided
- 2 tbsp cornstarch or arrowroot starch
- 1/2 cup sugar
- 1 tsp fresh lemon juice
- Pinch of kosher salt

Whipped Cream:
- 2 cups whipping cream
- 2 tbsp confectioners' sugar
- 2 tsp vanilla extract

In a small bowl, add the melted butter to the graham cracker crumbs and, using a fork, mix well. You want every crumb coated in the butter as this will be the glue that holds it together.

Pour the graham cracker crumbs into a 9-inch pie dish. Pat them flat with your hand and then use a kitchen glass to press flatter. Start at the center and work out to and up the sides. Set aside.

Filling:

Measure out 1 cup of the blueberries, choosing any that are soft or slightly bruised. Put them into a sauce pan along with 1/2 cup of water. Cover and bring to a boil.

Meanwhile, in a small bowl, mix the cornstarch with the remaining 2 tablespoons of water to create a smooth slurry. When the blueberries and water have come to a boil, reduce the heat and simmer, stirring constantly for 3-4 minutes, until the berries have started to burst and the juices are starting to thicken. Stirring constantly, add the cornstarch slurry, the sugar, lemon juice and salt. Simmer for a

minute or two until the filling becomes translucent. Immediately remove from the heat and add the remaining 3 cups of berries.

Pour this filling carefully into the cooled pie shell. Smooth out the top. Refrigerate for 2 hours.

When ready to serve, make whipped cream by beating whipping cream in the bowl of a stand mixer until stiff peaks start to form.  Add confectioners' sugar and vanilla and beat until incorporated.  Do not over-beat or the whipped cream will get chunky.

Top pie with whipped cream, decorate with additional blueberries and edible flowers.