



2nd Annual Pie Baking Contest

Fresh Blueberry Cream Pie

First Place Adult Fruit

Submitted by: Audra Lake

- 1 cup sour cream
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons of all purpose flour
- 1 teaspoon vanilla extract
- 1 egg beaten
- 2 $\frac{1}{2}$ cups fresh blueberries
- 3 tablespoons of all purpose flour
- 3 tablespoons of chopped pecans
- 1 $\frac{1}{2}$ tablespoons of butter

Combine first 6 ingredients, beat 5 min at medium speed or until smooth. Fold in blueberries, pour filling into pastry shell, bake at 400° for 25 minutes. Remove from oven, Combine remaining ingredients stirring well. Sprinkle over top of pie, bake additional 10 minutes. Chill before serving.