

# Blueberry Pear Pie

by Kristina Wolter

You will need:

- 2 tbs Whole Note Multi-Purpose Flour Blend
- 1/3 cup sugar
- 2 cups frozen blueberries
- 2 cups frozen diced pears
- 1 tbs lemon juice
- 2 tbs soft butter (cubed and spread on top of filling)
- Egg wash for lattice
- 1 recipe of Whole Note Pie Crust (bottom rolled and lined in pie plate, strips rolled and ready for lattice)



Preheat oven to 350°.

1. Combine first 5 ingredients in a bowl.
2. Mound filling into an uncooked pie shell.
3. Dot filling with cubes of butter.
4. Top with lattice strips.
5. Brush tops of lattice with egg wash.
6. Place on a parchment lined cookie sheet (for berry drips) and bake 60-70 minutes, until filling is bubbling and crust is golden brown. Cool.

