

No-Bake Blueberry Pie

Prep Time: 5 min

Cook Time: 6-10 min

Servings: 8-10



With just 10 minutes of active time and an additional few hours to chill, No-Bake Blueberry Pie is the perfect anytime dessert. We used a combination of frozen blueberries for the cooked filling and added fresh blueberries to finish. Great topped with a dollop of whipped cream or a scoop of ice cream.

Ingredients

- 4 cups blueberries, divided (any combination of fresh and frozen works well, use at least 1 cup of fresh for final step)
- 1/2 - 3/4 cup of sugar
- 3 T cornstarch
- 1/4 cup water
- 1 Tbs butter
- 1-2 tsp lemon juice
- 1 pre-made graham cracker crust

Steps

1. Wash fresh blueberries, remove any stems. Set aside 1-2 cups for final step.
2. In a medium-size saucepan, combine sugar and remaining blueberries. Over medium heat, bring to a boil; stirring occasionally. Roughly 3-5 minutes.
3. Using a fork or whisk, mix cornstarch and water until fully combined and lump free. Add mixture to boiling blueberry mixture, stirring continually. Continue to cook and stir until thickened. Roughly 3-5 minutes.
4. Once thickened, remove from heat and add butter and lemon juice. Mix well to combine.
5. Fold in the fresh blueberries that were set aside. Once combined pour immediately into the prepared crust. Gently spread filling evenly to edges.
6. Refrigerate for 2-3 hours until fully set.
7. Enjoy with whipped cream, vanilla ice cream or both!