



Family Food Experts

Home of the Kid Kritics Approved Seal



Blueberry Lemon Pie with Cookie Crust

PREHEAT: 375 degrees F

PANS/EQUIPMENT: food processor, small saucepan, glass pie dish, mixing bowl

PREP TIME: 15 minutes

COOK TIME: 30 minutes

NUMBER OF SERVINGS: 6 or more depending on ages

24 sandwich cookies (no artificial ingredients)

Finely crush cookies in food processor.

4 Tablespoons unsalted butter or Earth Balance spread

Melt in small saucepan. Place in bowl with cookie crumbs. Blend well with fork. Place in pie dish. Spread smoothly around until all sides of pie dish is coated.

6 cups fresh (washed) or frozen blueberries

4 Tablespoons unbleached flour or arrowroot

3 Tablespoons sugar or frozen apple juice concentrate

1/4 teaspoon ground cinnamon

2 teaspoons lemon rind, finely grated

Place in a bowl. Gently mix well. Pour over pie crust. Spread evenly. For first 20 minutes, cover with foil. Bake 30 minutes. Serve.

OPTIONS: Use your own pie filler recipe, but remember to use less sugar in pie filler because of the sweetness of sandwich cookie crust!

COMMENTS: If you love pies and just can't make a great pie crust no matter how hard your try, this is your answer: crushed sandwich cookies. Easy and fast. Enjoy!

5 FOOD COLORS: tan, yellow, blue/purple, white, brown

5 FOOD GROUPS: grains, essential fatty acids, fruits, sweet, spices