



July 4th Blueberry Sour Cream Pie

Filling:

1 c. sour cream

2 Tbsp. flour

1 tsp. almond extract

1 egg, lightly beaten

$\frac{3}{4}$ c. sugar

$\frac{1}{4}$ tsp. salt

3 c. cleaned blueberries

Topping:

4 Tbsp. Flour

$\frac{1}{4}$ c. unsalted butter

$\frac{1}{2}$ c. chopped pecans

Combine sour cream, flour, egg, sugar, almond extract & salt. Whisk until smooth and stir in blueberries. Spoon filling into pastry, cover outside edge with foil and bake at 400° for 25 minutes. Meanwhile, combine ingredients for topping and mix well. Remove from oven to add topping and remove foil. Sprinkle topping over top of pie. Bake for 10 minutes or until topping is lightly browned. Cool pie to room temperature to serve. Refrigerate any remaining pie.