

# Bursting Blueberry Sour Cream Pie

Poetry & Pies

**prep time:** 25-30 minutes

**crust chilling time:** 1 hour

**bake time:** 40-45 minutes

**total time:** 2 hours, 15 minutes

**servings:** 8-12



## Ingredients

- one pie crust ([sour cream](#) is my favorite!)

### for the filling

- 4 cups (about 600g) fresh blueberries, washed and dried and stems removed\*
- 1 cup (200g) granulated sugar
- 1 large egg, room temperature
- ¾ cup (170g) full fat sour cream, room temperature
- 1 tablespoon (13g) pure vanilla extract
- pinch sea salt
- ¼ cup (34g) flour

### for the crumble topping

- ⅓ cup (45g) flour
- ⅓ cup (67g) granulated sugar
- ¼ cup (20g) old-fashioned oats
- ¼ cup (56g or 4 tablespoons) cold salted butter, cubed

## Instructions

### make and roll out the crust

1. First, make the pie crust at least an hour before baking the pie (unless using store bought). My favorite for this pie is my [sour cream pie crust](#) (*super* easy to make and use!). Other good options are my [foolproof classic pie crust](#) and my [lemon all-butter pie crust](#). I suggest making a double batch a few days ahead. You can freeze one disc

for later! Whichever crust you make, a homemade one needs to chill in the fridge at least an hour before you roll it out.

2. When ready to make your pie, preheat your oven to 400F/200C.
3. Once the crust is ready to use, sprinkle a clean surface or [pie mat](#) with flour. Begin rolling the crust out with a [rolling pin](#), being sure to go over it in a variety of directions while also flipping and rotating it and sprinkling more flour as needed. This will help it roll out evenly and also keep it from sticking the mat. If you notice the edges cracking, cup your hands around it to smooth out the edges.
4. Roll the crust to be a few inches larger than your pie pan (I usually do 12" for a 9" pan). Once it's ready, sprinkle a little bit of flour on the bottom of your pie pan. Gently roll half of the crust onto the rolling pin and transfer it to the pan. Gently lift the sides and ease them into the pan so it is flush with the bottom and edges. Avoid pressing it into the pan, as this can cause sticking. Leave a ½ inch overhang and trim the rest. Fold the overhang under itself then form the edges as desired (I like to use the knuckle of my index finger on one side and my index finger and thumb from the other hand to create a scalloped edge, but a fork is usually the easiest one to do).
5. Freeze the crust for a few minutes while you make the filling.

### **make the blueberry sour cream filling**

6. Be sure your blueberries are washed and dried (or use organic and just don't worry about it, like I do). Also be sure to pick them over, removing any stems or leaves or any blueberries that have gone soft.
7. Whisk together the sugar, egg, sour cream, vanilla, and salt. Add the flour and whisk until smooth. Fold in the blueberries.
8. Pour the filling into chilled crust, scraping down the bowl to get all that yummy custard. If desired, brush the crust with a wash of 1 egg and 1 tablespoon milk (or just milk for a rustic matte appearance) and sprinkle with some sugar.
9. Place pie on a foil lined baking sheet. Bake at 400F/200C for 30 minutes. Keep an eye on the crust and tent just the edges with foil or a [crust protector](#) if they reach that perfect golden color before 30 minutes is up.

### **make the crumble topping**

10. While the pie bakes with just the filling, make the crumble. Place all crumble topping ingredients in a food processor or small blender. Pulse until everything comes together into pea sized pieces. Alternatively, you can use a pastry blender, fork, or your fingers to blend it all together. Place in the fridge until ready to top the pie.
11. After the pie has baked 30 minutes and the filling is starting to look set, sprinkle the crumble evenly over the filling. Bake 10-15 minutes longer, until the crumble is a light golden brown. Be sure to tent or cover the edges if they are browning too quickly. (Don't tent the entire pie, as it will prevent the crumble from browning.)
12. Let the pie cool 1-2 hours on counter then in the fridge 1-2 hours more, or until the pan is cool to the touch on the bottom. Cutting it sooner will create a soupy filling and chewy crust, so be patient!

*Enjoy!*

*Leftovers must be refrigerated and will last, covered, about 4-5 days.*

*Pie can be made 1-2 days in advance. Cover after it has completely cooled then keep refrigerated until serving.*

*\*Note about blueberries: you can use frozen, but it's best if you let them thaw, drain off the excess liquid, then pat them dry with a paper towel before making the pie.*