

# Blueberry Crumble Pie

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*A flaky, buttery pie crust cradles a jammy, sliceable blueberry filling brightened with fresh lemon, all crowned with a crisp brown sugar oat crumble.*

## Ingredients

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- 6 cups (about 840 g) blueberries (rinsed and patted dry; lightly mash a few)
- all-purpose flour (for filling thickening)
- cornstarch
- granulated sugar
- lemon zest (freshly zested)
- lemon juice (freshly squeezed)
- light or dark brown sugar
- ground cinnamon (small amount for topping)
- old-fashioned whole oats
- salt (pinch for topping)
- unsalted butter (very cold and cubed, for crumble topping)
- 1 pie dough (single crust) (chilled; for a 9-inch deep-dish pie plate)
- 1 egg (beaten, for egg wash)
- splash milk (for egg wash)

## Instructions

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1. Prepare the pie dough: Make and chill a single-crust pie dough for at least 2 hours until very cold.
2. Make the crumble topping: In a bowl, combine brown sugar, all-purpose flour, cinnamon, and salt. Cut in very cold, cubed butter with a pastry cutter or 2 forks until crumbles form. Stir in old-fashioned oats. Refrigerate the topping to keep it cold.
3. Make the filling: Rinse and pat blueberries dry. Lightly mash a few berries. Toss berries with granulated sugar, all-purpose flour, cornstarch, lemon zest, and lemon juice until the mixture looks shiny and juicy (not dry or powdery). Refrigerate while preparing the crust.
4. Assemble the pie: On a floured surface, roll the chilled dough into a 12-inch circle. Fit into a 9-inch deep-dish glass pie plate. Flute or crimp edges. Brush crust edges with egg wash (egg beaten with a little milk).
5. Fill and top: Add the blueberry filling to the crust and mound the cold crumble topping evenly over the berries.
6. Bake initial stage: Bake at 400°F (204°C) for 25 minutes to set the crust and start thickening the filling.
7. Finish baking: Reduce oven temperature to 375°F (190°C) and continue baking until the juices are actively bubbling around the edges and the crumble is golden; tent the pie or add a crust shield if browning too quickly. For accuracy, bake

until the center reaches about 200°F (93°C).

8. Cool completely: Let the pie cool for several hours (overnight is best) to allow the filling to fully set before slicing. Serve plain or with vanilla ice cream and whipped cream.

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**Tags: Pie, Blueberry, Fruit Dessert, Crumble Topping, Summer, Make Ahead**

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