Nancy Dante Bennison’s Fresh Blueberry Pie
Makes 1 9-inch pie
A crisp buttery crust piled to the brim with fresh blueberries suspended in a pool of shimmering blueberry sauce is the sensation of the season. When my college classmate heard I was writing a blueberry cookbook, she sent me this recipe, which is just as advertised: “This pie is delicious and different from the traditional blueberry pie.” And indeed it is.

For the pie
6 cups fresh cultivated blueberries
3/4 cup granulated sugar
1/2 teaspoon ground cinnamon
Finely grated zest of 1 lemon
3 tablespoons lemon juice
Pinch of fine sea salt
1/4 cup water
2 tablespoons tapioca flour or cornstarch dissolved in 2 tablespoons cold water
1 9-inch pie shell, baked and cooled
1. In a saucepan over medium heat, bring 2 cups of the blueberries, the sugar, cinnamon, lemon zest, lemon juice and water to a boil. Adjust the heat to a simmer and cook, stirring occasionally for 2 to 3 minutes, or until the berries are soft and release their juice.
2. Transfer the berries to a blender and puree until smooth.
3. Return the puree to the saucepan, stir in the dissolved tapioca flour or cornstarch and return the pot to the heat. Bring to a simmer and cook, stirring constantly, until the mixture comes to a boil. Stir for one minute longer over the heat to fully cook the starch. Transfer to a large bowl and cool to room temperature. (Set the bowl over a pan of ice water if you are in a hurry.)
4. When the puree is cool, stir in the remaining 4 cups of blueberries and pour the filling into the pie shell. Refrigerate for 4 hours, or until cold.

For the whipped cream
1 cup heavy whipping cream
1 tablespoon granulated sugar
1 teaspoon vanilla
1. In a cold bowl with cold beaters, whip the cream, sugar and vanilla together until it forms soft peaks.
2. Serve with slices of the pie.

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