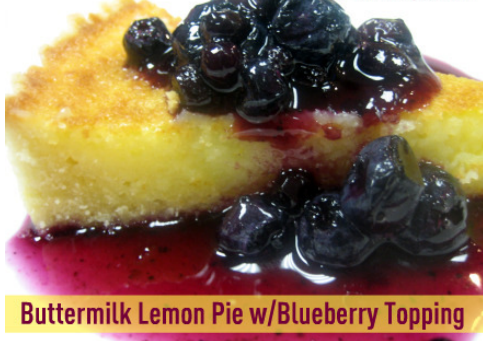


Lemon Buttermilk Pie with Blueberry Topping

Author: Phillis Carey, from a cooking class

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Buttermilk Lemon Pie w/Blueberry Topping

CRUST:

- 1 1/4 cups all-purpose flour**
- 2 tablespoons sugar**
- 6 tablespoons unsalted butter, chilled**
- 1 whole egg yolk**
- 2 teaspoons water**
- 1/2 teaspoon vanilla**

FILLING:

- 1 1/4 cups sugar**
- 3 tablespoons unsalted butter, at room temperature**
- 2 teaspoons grated lemon zest**
- 1 whole egg yolk**
- 3 whole eggs**
- 3 tablespoons all-purpose flour**
- 1/2 cup buttermilk**
- 1/4 cup fresh lemon juice**

TOPPING:

- 16 ounces frozen blueberries**
- 3/4 cup blueberry jam, melted (wild Maine if available)**
- 1/4 cup sugar**

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 506 Calories; 17g Fat (29.2% calories from fat); 6g Protein; 86g Carbohydrate; 2g Dietary Fiber; 168mg Cholesterol; 59mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 3 Fat; 4 Other Carbohydrates.

***Carolyn T's
Main Cookbook***

Servings: 8

1. Preheat oven to 400.
2. **CRUST:** Combine flour and sugar in food processor. Add butter and pulse until crumbly. In a small bowl beat egg yolk,, water and vanilla. Sprinkle over flour mixture and pulse until dough starts to come together. Add more water if needed a teaspoon at a time. Don't overmix. Pat the dough evenly into the bottom and up the sides of a 9-inch tart pan with removable bottom. Prick bottom with a fork. Chill for 30 minutes. Bake for 8-10 minutes. Remove from oven and cool.
3. **FILLING:** Combine sugar, butter, lemon zest and egg yolk in a mixing bowl and beat until blended and smooth. Beat in remaining eggs, one at a time. Beat in flour, then buttermilk and lemon juice. Pour into prepared crust. Bake until filling is golden on top and set in center, about 30 minutes. Cool and then refrigerate pie until cold, at least 2 hours.
4. **TOPPING:** Toss berries, jam and sugar in a large bowl to blend. Let stand at room temperature until berries thaw and juices form, stirring occasionally, about 2 hours. Cut pie into wedges and serve with blueberries on top.