Blueberry Cream Pie

350 degrees

**Crust:**

1 1/3c vanilla wafer crumbs

2T sugar

5T melted butter

½t vanilla extract

**Filling:**

¼c sugar

3T flour

1/8t salt

1c half & half

3 egg yolks, beaten

3T butter

1t vanilla extract

1T powdered sugar

**Topping:**

5c fresh blueberries

2/3c sugar

1T cornstarch

Combine the crust ingredients and press them along the bottom and up the sides of an ungreased 9” pie pan. Bake for 8-10min or until crust just begins to brown. Set aside to cool.

In a sauce pan combine sugar, flour and salt. Gradually whisk in cream; cook and stir over med heat until thickened and bubbly. Cook and stir 2min more. Gradually whisk half into egg yolks; return all to pan. Bring to a gentle boil; cook and stir 2min. Remove from heat; stir in butter and vanilla until butter is melted. Cool 5min, stirring occasionally. Pour into crust; sprinkle with powdered sugar. Chill 30min or until set. Meanwhile, crush 2c of the blueberries in a med sauce pan; bring to boil. Boil 2min, stirring occasionally. Press berries through a sieve; set aside 1c juice (adding water if necessary). Discard pulp. In a sauce pan, combine sugar and cornstarch. Gradually stir in juice; bring to boil. Boil 2min, stirring constantly. Remove from heat; cool 15min. Gently stir in remaining berries; carefully spoon over filling. Chill 3hrs or until set.