

Blueberry Pie with Oatmeal Crumb Crust

This blueberry pie features a delicious oatmeal crumb crust on top, with a filling enhanced by the flavors of blueberry and berry blues tea.

PREP TIME: 25 minutes

COOK TIME: 50-55 minutes

1 pkg refrigerated pie crust
4 C fresh blueberries
1/2 C granulated sugar
1/4 C brown sugar
1/4 C cornstarch

1/2 C Blueberry tea, brewed and cooled
1/4 C Berry Blues tea, brewed and cooled
1 t lemon zest
1 T lemon juice
1/2 t ground cinnamon

Oatmeal Crumb Topping:

1/2 C all-purpose flour
1/2 C rolled oats

1/2 C brown sugar
1/4 C unsalted butter, melted

PREHEAT THE OVEN to 375°F. Roll out the pie crust and fit it into a 9-inch pie dish.

IN A LARGE BOWL, combine the blueberries, granulated sugar, brown sugar, cornstarch, brewed teas, lemon zest, lemon juice, and cinnamon.

POUR THE FILLING into the prepared pie crust.

IN A SEPARATE BOWL, mix the flour, oats, brown sugar, and melted butter until crumbly.

SPRINKLE THE CRUMB topping evenly over the blueberry filling.

BAKE FOR 50-55 MINUTES, or until the filling is bubbly and the topping is golden brown.

ALLOW THE PIE to cool completely before serving.