



## Blueberry Chess Pie



### Process

1. Preheat oven to 350°F.
2. Bring pie crust to room temperature per package instructions. Place in pie tin and crimp edges.
3. Bake for 20-25 minutes, or until crust is golden. Set aside and let cool.
4. Reduce heat to 325°F. Add flour, cornmeal, salt to a small bowl and mix to combine.
5. Add butter, sugar, and vanilla to medium mixing bowl. Using an electric mixer on medium speed, blend for about 2 minutes until light and fluffy.
6. Beat in eggs one at a time. Scrape down sides as needed.
7. Reduce to a low speed, then add in flour mixture until just combined.
8. With mixer running, slowly add in buttermilk until just combined. Fold in MicroDried blueberries.
9. Pour mixture into slightly cooled crust. Bake for 40-50 minutes. The center should jiggle slightly.
10. Let cool completely before serving.

### Ingredients

- 1 disk refrigerated pie crust
- 1/2 cup all purpose flour
- 2 tablespoons cornmeal
- 1/2 teaspoon salt
- 1 tablespoon vanilla extract
- 1/2 cup unsalted butter, room temperature
- 1 cup sugar
- 1 1/4 cup buttermilk, room temperature
- 4 large eggs, room temperature
- 2/3 cup **MicroDried® Blueberry Whole HM**