Blueberry Crumb Pie

INGREDIENTS

1 unbaked 9-inch pie crust

3/4 cups sugar

1/3 cup flour

3 tablespoons lemon juice

5 cups blueberries, fresh or thawed frozen

2/3 cup brown sugar

3/4 cup rolled oats

1/2 cup flour

1/2 teaspoon cinnamon

6 tablespoons cold butter or margarine

DIRECTIONS

- Preheat oven to 350 degrees F (for pre-baking pie crust). Line unbaked pie crust with aluminum foil weighted down with pie weights (or dried beans). Bake in 350 degree F oven for 10 to 12 minutes.

- Preheat the oven to 375 degrees F (190 degrees C). In a large bowl, stir together the sugar and flour. Gently stir lemon juice in the blueberries, then add sugar/flour mixture. Pour into the pie crust.

- In a medium bowl, stir together the brown sugar, oats, flour and cinnamon. Cut in butter until mixture is crumbly. Spread the crumb topping evenly over the pie filling.

- Bake for 40 minutes in the preheated 375 degree F oven, or until browned on top. Cool over a wire rack.

ViewÂ **Crisco Single Pie Crust** recipe here .

Recipe brought to you by **http://sharetherecipe.com/**