

## RECIPE:

### "Pay it Forward" Blueberry Pie

FROM THE KITCHEN OF: **Robert**

SERVES: 6-8 (makes one 9" pie)

NOTES: Perfect for sharing with friends!

#### INGREDIENTS:

9" pie shell (store-bought or  
homemade) x 2

4 cups fresh or frozen blueberries

1 Tbs. of lemon juice

1 tsp. vanilla extract

1/2 cup + 1 Tbs. sugar

3 Tbs. flour

Pinch of salt

4 Tbs. cold unsalted butter, cut into  
small chunks

2 Tbs. milk

**DIRECTIONS:** Preheat oven to 400°F. In a bowl, toss blueberries, lemon juice and vanilla together. Add the 1/2 cup sugar, the flour, and the salt, and toss again to coat the berries evenly. Pour blueberries into pie shell, and dot the filling with the butter. Place second pie shell over the top of the filling (cut vents or make a lattice top). Crimp the edges with your fingers. Chill for 30 min. Brush top crust with milk and sprinkle with 1 Tbs. sugar. Bake until crust is golden and fruit is bubbling, 50-60 min. Cool on rack. Serve room temp. - with ice cream!

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...feed **23,000**  
people, including  
**9,500 children**

...make **1,500** trips to  
pick up fresh, wholesome,  
and *free* food through our  
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Thank you!

