## **Blueberry Pie Filling**

## **Ingredients:**

- 3/4 cup sugar
- 3 T. cornstarch
- 1/4 c. cold water
- 4-5 c. blueberries
- 1 T. butter or margarine
- 1 T. lemon juice

## **Directions:**

Combine sugar, cornstarch, and water until smooth in a saucepan over medium heat.

Add the blueberries\*\*. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly.

Remove from the heat. Add butter and lemon juice, stir until butter is melted. Cool.

\*\*If you like the 'chunks' of blueberries in your pie filling you can add 1/2 of the blueberries in this step and add the other half when you add the butter and lemon juice.