

### ***Blueberry pie***

6 cups fresh blueberries  
1 ½ cups sugar  
3 tablespoons cinnamon  
½ cup white flour

First you have to pick lots of blueberries. Watch out for bears and be sure to soak berries to remove worms, leaves and stems (none of which will ruin the pie if you skip this step!). In a large bowl, mix sugar, cinnamon, and flour. Add blueberries, mixing well. Turn filling into the pie pan after rolling out the bottom crust. Add top crust, trim and flute edges. Sprinkle top crust with 1 Tablespoon sugar and cinnamon and vent with a sharp knife.

Bake at 425 until crust is brown and berry juice is bubbling out of crust.