

Blueberry Lemon Crumb Pie

1 (9-inch) pie crust

Filling:

4 cups fresh blueberries

1 cup sugar

3 Tbsp cornstarch

½ tsp lemon juice

Topping:

½ cup flour

2 Tbsp brown sugar

2 Tbsp sugar

1/3 cup cold butter

½ cup lemon cake mix (dry)

Preheat oven to 400 degrees. Line a 9-inch pie plate with crust. Trim and flute edges, set aside. In a large bowl, combine berries, sugar, cornstarch, and lemon juice by folding together. Pour into crust. For topping, combine flour, sugars, and cake mix in a small bowl. Cut in butter until crumbly. Sprinkle over filling. Bake for 40-45 minutes or until crust is golden. Cool on wire rack. Garnish with whipped cream, fresh blueberries, and lemon leaves.