



## Mini Blueberry Pies



pie crust recipe (enough for three single 9-inch shells)

2 c blueberries

$\frac{3}{4}$  c sugar

2 T tapioca

2 t lemon juice

2 t butter

Spray six 4-inch pie tins with nonstick cooking spray. Divide dough in three equal portions. Roll each portion into  $\frac{1}{4}$ -inch thick circle on lightly floured surface. Cut four  $5\frac{1}{4}$ -inch circles and mold to inside of pie tins. Cut four  $4\frac{1}{4}$ -inch circles and set aside for later. In bowl mix blueberries, sugar, tapioca, and lemon juice. Mix to combine. Divide among four pie shells. Dot each pie with butter, dividing equally. Top with smaller circles, pinching edges to seal. Cut vents in tops using sharp knife. Bake at 400°F for 30-35 minutes or until filling is bubbly and crust is golden brown. Cool. Great served with vanilla ice cream.

Note: Can make one 9-inch pie using recipe for two single crusts and for the filling: 3 cups blueberries,  $1\frac{1}{4}$  cups sugar, 3 tablespoons tapioca, 1 tablespoon lemon juice and 1 tablespoon butter. Increase bake time to 45-50 minutes.