



Blueberry Crumb Pie

Ingredients

- 1 cup sugar
- 8 ounce commercial sour cream
- 3 tablespoons all-purpose flour
 - 1/8 teaspoon salt
- 4 cups fresh blueberries
- 1 unbaked 9-inch pastry shell
 - 1 tablespoon sugar
- 1/4 cup dried breadcrumbs; fine
 - 1 tablespoon sugar
- 1 tablespoon butter or margarine; melted

Preparation

Combine first 4 ingredients; stir well. Place blueberries in unbaked pastry shell; sprinkle 1 tablespoon sugar over berries. Spread sour cream mixture over berries. Combine breadcrumbs, 1 tablespoon sugar, and butter; sprinkle over top. Bake at 375 degrees for 45 to 50 minutes or until center is firm. Yields: one 9-inch pie.