



Blueberry Pie

Ingredients

6 cups fresh or frozen blueberries (You may substitute some pitted cherries, too!)

1 Tbsp lemon juice

1/4 cup all-purpose flour

1/2 cup white sugar

1/4 tsp cinnamon

2 Tbsp canna-butter, cut into small pieces (You may substitute canna-coconut oil)

Double recipe for pie crust, or buy roll-out kind from the store

Directions

1. Preheat the oven to 425°F.
2. Mix blueberries, lemon juice, flour, sugar, and cinnamon in a bowl.
3. Roll out the bottom pie crust in a pie dish.
4. Transfer blueberry mixture into the bottom pie crust and dot pieces of medicated butter along the top.
5. Place top crust over blueberry mixture, tuck the top dough over and under the edge of the bottom crust, and pinch together.
6. Cut slits into the top of the pie. (Consider cutting slits into the pattern of a smiley face!)
7. Place the pie on the middle rack for 20 minutes at 425°F, reduce heat to 350°F, and bake for 30–40 minutes longer

Original recipe from:

<https://www.dummies.com/health/recipes-for-medical-cannabis-desserts/>