



## [Blueberry Pie Recipe](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time:15 minutes

Cook time:10 minutes

### Ingredients:

- 8 oz Cream Cheese, softened
- 1/2 cup Confectionery Sugar
- 1/4 tsp Vanilla
- 1 cup heavy Whipping Cream, whipped
- 2/3 cup Sugar
- 1/4 cup Corn Starch
- 1/2 cup Water
- 2 TBSP Lemon Juice
- 4 cups fresh Blueberries
- 1 9" Deep Dish Pie Crust, cooked and cooled

### Directions:

- Combine cream cheese, confectionery sugar and vanilla in a mixing bowl, beat until smooth.
- Fold in by hand half of the prepared whipped cream until smooth, then add the rest of the whipped cream and fold until smooth.
- Spread into bottom of your cooked pie crust.
- In a large saucepan, combine sugar, cornstarch, water and lemon juice. Whisk until smooth.
- Add blueberries to saucepan, bring mixture to a simmer over medium heat, stir until thickened.
- Cool blueberry mixture to room temperature.
- Spread blueberry mixture over the cream cheese mixture in the pie crust.
- Refrigerate pie overnight before serving.

Makes 8 servings Blueberry Pie