



## *Favorite Blueberry Cream Pie*

### *Ingredients*

- 8 oz. cream cheese*
- 8 oz. sour cream*
- 4 eggs, beaten*
- 1 ½ C. sugar*
- \*½ C. self-rising flour*
- 1 tsp. vanilla*
- 2 C. milk*
- 2 C. blueberries*

*Directions: Beat Cream cheese. Add sour cream and beat till smooth. Add sugar, eggs and vanilla. Mix well. Add flour. Mix again. Gradually add milk till combined. Stir in blueberries. Pour into 2 or 3 unbaked pie shells. (It will depend on the size of your pie shell) If you have extra filling left, simply pour into a greased dish and bake. The filling is delicious too! Bake at 300 degrees for an hour or till pie is set. Cool and serve with vanilla ice cream. This creamy pie is a family favorite.*

*\*If you don't have self-rising flour on hand, simply combine ½ C. all-purpose flour, ½ tsp. baking powder and ½ tsp. of salt to use in its place.*