

Our State eats

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Blueberry Pie

Yield: 6 to 8 servings.

- 1 cup sugar**
- 3 tablespoons tapioca**
- ¼ teaspoon nutmeg**
- ¼ teaspoon cinnamon**
- 4 cups fresh blueberries, washed and dried**
- 2 tablespoons butter**
- 2 pie crusts, unbaked**

Preheat oven to 400°. Mix sugar, tapioca, nutmeg, and cinnamon together. Gently toss berries with sugar mixture.

Fill 1 pie crust with berry mixture, and top with second crust. Make a few openings in top crust for steam to escape.

Bake for 45 to 50 minutes.

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