

Blueberry Pie Filling

Recipe By *Brynie Greisman*



Cooking and Prep:  15
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Serves:  10

Contains: 

Preference: Parve

Difficulty: Easy

Diet: Vegan, Gluten Free

Source: Family Table by
Mishpacha Magazine

You absolutely cannot compare the taste of homemade pie filling to store bought. I just looked at the label of the one from the store: 42% fruit/51% sugar. The recipe below has a much higher proportion of fruit for sure. If you can't get fresh berries, substitute frozen. It's not the same, but it's close.

Use this filling recipe in this [blueberry pie](#).

Ingredients (5)

Main ingredients

- 3 cups blueberries
- 1 cup water
- 1 cup sugar
- 4 tablespoons **Gefen Cornstarch**

drop of **Gefen Almond Extract**, optional

Start Cooking

Make the Pie Filling

1. Put the sugar and cornstarch into a pot. Gradually, add water, while mixing the sugar and cornstarch together. Turn on the flame to small-medium heat and add the blueberries to the pot. Stir constantly while cooking until the mixture thickens. Shut the flame and add the almond extract, if desired.

Note:

You can substitute fresh cherries for the blueberries. It is outstanding! They both freeze beautifully. Freeze in small plastic containers and make sure you label them!