



Glazed Blueberry Cream Cheese Pie

Ingredients:

4 cups fresh blueberries	1 cup water
1 cup sugar	3 tbsp cornstarch
3 oz softened cream cheese	Baked 9" pastry shell

Directions:

Wash and drain berries. Simmer one cup berries and $\frac{2}{3}$ cup water for three minutes. Blend sugar, cornstarch and remaining $\frac{1}{3}$ cup of water; add to blueberry mixture. Boil one minute, stirring constantly. Cool. Spread cream cheese over the bottom of the cooled pie shell. Put $2\frac{1}{2}$ cups of berries in the baked pie shell. Cover with the cooked mixture. Garnish with $\frac{1}{2}$ cup berries. Refrigerate until firm (about 2 hours).