



Blueberry Crumble Pie Recipe

The First Bite That Hooked Me

The scent of warm blueberries and cinnamon hit me before I even saw the pie. My grandma slid a slice onto my plate, the crumble topping glistening. One bite—juicy, tart, sweet—and I was obsessed. **Ever wondered how you could turn summer berries into something this magical?** That moment taught me pies aren't just desserts. They're love baked into crusts.

My Messy First Try

My first attempt? Butter everywhere, dough tearing, blueberries spilling like tiny violet marbles. The crust was lumpy, but the taste? Pure joy. **Home cooking isn't about perfection—it's about showing up.** Even “ugly” pies can bring people together. Share a time your kitchen

disaster turned delicious!

Why This Pie Shines

- The lemon zest cuts the sweetness, making each bite bright.
- The crumble adds crunch against the soft, jammy filling.

Which flavor combo surprises you most—cinnamon and lemon, or brown sugar and oats?

A Slice of History

Blueberry pies date back to early American settlers, who adapted Native berry recipes. The crumble topping? A WWII-era hack when pastry supplies ran low. *Did you know Maine grows 99% of America's wild blueberries?* Next time you bake, think of the hands that shaped this dish. What's your favorite pie memory?



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Ingredients:

Ingredient	Amount	Notes
All-purpose flour (Pie Crust)	1 1/4 cups	
Salt (Pie Crust)	1/2 teaspoon	
Granulated sugar (Pie Crust)	1/2 teaspoon	
Unsalted butter (Pie Crust)	1/2 cup (1 stick) Cold and cubed	
Ice water (Pie Crust)	3-4 tablespoons	
Fresh or frozen blueberries (Filling)	5 cups	
Granulated sugar (Filling)	1/2 cup	
Brown sugar (Filling)	1/4 cup	

Ingredient	Amount	Notes
Cornstarch (Filling)	3 tablespoons	
Lemon juice (Filling)	1 tablespoon	
Lemon zest (Filling)	1 teaspoon	
Ground cinnamon (Filling)	1/2 teaspoon	
Salt (Filling)	1/4 teaspoon	
All-purpose flour (Topping)	3/4 cup	
Rolled oats (Topping)	1/2 cup	
Brown sugar (Topping)	1/2 cup	
Ground cinnamon (Topping)	1/2 teaspoon	
Salt (Topping)	1/4 teaspoon	
Unsalted butter (Topping)	1/2 cup (1 stick) Cold and cubed	

How to Make Blueberry Crumble Pie

Step 1

Mix flour, salt, and sugar in a bowl. Cut in cold butter until crumbly. Add ice water slowly. Shape dough into a disk and chill.

See also Easiest Eggless Chocolate Cake

Step 2

Roll dough on a floured surface. Fit it into a pie dish. Trim edges and crimp. Chill while you make the filling.

Step 3

Toss blueberries with sugars, cornstarch, and spices. Let sit 15 minutes. The juices will thicken. *(Hard-learned tip: Frozen berries work, but thaw them first.)*

Step 4

Mix flour, oats, and sugar for the topping. Cut in butter until crumbly. Sprinkle evenly over the filling.

Step 5

Bake at 375°F until golden and bubbly. Cool for 2 hours. This sets the filling. Serve with a smile.

What's your go-to pie crust trick? Share below!

Cook Time: 45–55 minutes

Total Time: 3 hours 15 minutes

Yield: 8 servings

Category: Dessert, Pie

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Fun Twists on Blueberry Crumble Pie

Lemon-Lavender

Add 1 tsp dried lavender to the filling. Pair with extra lemon zest.

Peach-Blueberry

Swap half the blueberries for sliced peaches. Adds a summery twist.

Almond Crunch

Replace oats with chopped almonds in the topping. Adds nutty flavor.

Which twist would you try first? Vote in the comments!

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Serving Suggestions for Blueberry Crumble Pie

Top with vanilla ice cream or whipped cream. Pair with a crisp green salad.

Drink it with iced tea or a chilled Riesling. Both balance the sweetness.

Which would you choose tonight?

Fun fact: Blueberries are called “star berries” because of their blossom shape.



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Keep It Fresh or Freeze It

This pie stays fresh in the fridge for 3 days. Cover it loosely with foil. Freeze whole or sliced for up to 3 months. Thaw overnight before reheating. *Fun fact: Cold pie tastes sweeter—science says so!*

Want to bake ahead? Prep the crust and filling separately. Store both in the fridge for 1 day. Assemble and bake when ready. Why this matters: Fresh-baked crumble beats soggy topping every time.

See also Fluffy Chocolate Pancakes

Ever tried freezing unbaked pie? Share your tricks below!

Fix Common Pie Problems

Soggy bottom? Blind-bake the crust for 10 minutes first. Filling too runny? Add an extra tablespoon of cornstarch. Burnt topping? Tent foil over the pie after 30 minutes.

Why this matters: Small tweaks save time and stress. My neighbor Doris once served a soupy pie—now she swears by cornstarch.

What's your biggest pie struggle? Spill the beans!

Your Questions, Answered

Can I make this gluten-free? Swap flour for a 1:1 gluten-free blend. Oats must be certified GF.

How far ahead can I prep? Assemble the pie 1 day before baking. Keep it chilled.

What if I don't have lemon zest? Use 1/2 teaspoon extra juice. Or skip it—still tasty.

Can I use frozen berries? Yes! Thaw and drain them first to avoid extra liquid.

How to halve the recipe? Use a 6-inch pan. Bake 35-40 minutes.

Slice, Share, and Shine

Nothing beats warm pie with a scoop of vanilla ice cream. *Fun fact: I stole this recipe from my grandma's handwritten notebook.*

Tag @SavoryDiscovery on Pinterest with your pie photos! Let's see those golden crumbles. Happy cooking!

—Elowen Thorn