



Blueberry Slab Pie with Oat Crumble Topping

The First Bite That Stole My Heart

The smell of warm blueberries and cinnamon hit me first. Then came the crunch of oat crumble, soft fruit, and flaky crust. My neighbor brought this pie to a summer potluck. One bite, and I was hooked. **Ever wondered how you could turn Blueberry Slab Pie with Oat Crumble Topping into something unforgettable?** It's all in the balance—sweet, tart, and buttery. Now I make it for every big gathering. Share your favorite potluck desserts below!

My Messy First Try

My first attempt was... messy. The dough cracked, the filling bubbled

over, and the crumble clumped. But the taste? Perfect. **Home cooking isn't about perfection—it's about joy.** A lopsided pie still brings people together. That's why I keep baking. What's your favorite "imperfect" kitchen win?

Why This Pie Works

– The orange zest brightens the berries without overpowering them. – The oat crumble adds crunch but melts into the filling. **Which flavor combo surprises you most?** Is it the orange liqueur or the cinnamon? Vote in the comments!

A Slice of History

Slab pies started in the 1800s for feeding crowds. They're simpler than round pies but just as tasty. *Did you know?* Blueberries were called "star berries" by Native Americans for their blossom shape. This recipe mixes old traditions with modern ease. Tell us your family's pie story!



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Ingredients:

Ingredient	Amount	Notes
All-purpose flour	2.5 C	For crust
Granulated sugar	2 teaspoon	For crust
Salt	1 teaspoon	
Unsalted butter	1 C	Frozen & grated (or cubed), keep cold
Ice-cold water	½ C	
Fresh blueberries	3 pints	Rinsed thoroughly
Orange zest	1 orange	
Fresh squeezed orange juice	2 teaspoon	
Grand Marnier or other orange liqueur	2 teaspoon	
Granulated sugar	1 C	For filling
All-purpose flour	¼ C	For filling
Cinnamon	½ teaspoon	
Old fashioned oats	1.5 C	For topping
Brown sugar	1 C	For topping
All-purpose flour	½ C	For topping
Salted butter	½ C	Softened, for topping

How to Make Blueberry Slab Pie with Oat Crumble Topping

Step 1

See also Biscoff Cookie Delight Crunch Bliss
Make the crust first. Mix flour, sugar, and salt in a food processor. Add

cold grated butter and pulse until crumbly. Pour in ice water until dough forms. (Hard-learned tip: Freeze butter first for flakier crust.) **Step 2** Roll the dough into a rectangle. Chill it for at least 2 hours. Press it into a jelly roll pan. Trim edges and crimp them neatly. **Step 3** Toss blueberries with orange zest, juice, and sugar. Add flour and cinnamon to thicken. Spread filling over the crust. *Fun fact: Grand Marnier adds a fancy twist.* **Step 4** Mix oats, brown sugar, and flour for topping. Cut in softened butter until clumpy. Sprinkle evenly over blueberries. Bake until bubbly and golden. **What's the secret to a crisp crumble topping?** Share below! **Cook Time:** 55 minutes **Total Time:** 3 hours 25 minutes **Yield:** 24 servings **Category:** Dessert, Pie

3 Fun Twists on This Classic Pie

Mixed Berry Bliss Swap blueberries for raspberries, blackberries, and strawberries. Adds tangy sweetness. **Peach Cobbler Style** Use peaches instead of blueberries. Top with extra cinnamon. **Nutty Crunch** Add chopped almonds to the oat topping. Gives a toasty bite. **Which twist would you try first?** Vote in the comments!

Serving Ideas for Your Slab Pie

Serve warm with vanilla ice cream. Or try whipped cream for extra richness. Pair with iced tea for a refreshing combo. Wine lovers, try a glass of Riesling. **Which would you choose tonight?** Tell us your pick!



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Keeping It Fresh

Store leftover pie in the fridge for up to 4 days. Cover it tightly with foil. For longer storage, freeze slices wrapped in plastic for 2 months. Thaw overnight in the fridge. Reheat in a 300°F oven for 10 minutes to revive the crisp crust.

See also Creamy Homemade Matcha Iced Latte Guide

Batch-cooking tip: Double the filling and freeze half for future pies. Just thaw and bake with fresh crust. *Fun fact*: My neighbor swears this pie tastes even better day two. Have you tried making ahead? Share your tricks below!

Troubleshooting Tips

Soggy crust? Blind-bake it for 10 minutes before adding filling. Too sweet? Reduce sugar by $\frac{1}{4}$ cup next time. Crumbly topping? Press it gently into the filling so it sticks. Why this matters: Small tweaks make big flavor wins. If berries leak, toss them with 1 extra tablespoon of flour. Burnt edges? Shield them with foil halfway through baking. Tell me: What's your go-to pie fix?

Your Questions Answered

Q: Can I make this gluten-free? A: Swap all-purpose flour for a 1:1 GF blend. Add $\frac{1}{2}$ teaspoon xanthan gum. **Q: How far ahead can I prep?** A: Make dough 3 days ahead. Assemble and bake day-of for best texture. **Q: No Grand Marnier?** A: Use 1 teaspoon vanilla or skip it. The orange zest shines either way. **Q: Can I halve the recipe?** A: Yes! Use a 9×9 pan. Bake 35-40 minutes. **Q: Frozen berries okay?** A: Thaw and drain them first. Toss with 2 extra tablespoons flour. Why this

matters: Juicy pies need structure.

Slice of Joy

This pie brings summer to your table any time. I love seeing your twists!

Tag @SavoryDiscovery on Pinterest with your creations. Happy cooking! —Elowen Thorn.