

## Blueberry Sour Cream Pie

1 unbaked 9" graham cracker crumb crust  
2 Tablespoons flour  
3 Tablespoons light brown sugar  
2 cups (1 pint) sour cream (I used light)  
1 egg  
2 cups (1 pint) fresh blueberries  
½ cup firmly packed light brown sugar (I used 1/3 cup as berries were very sweet)

Preheat oven to 400°. Mix 3 Tablespoons brown sugar and flour and blend into sour cream. Beat in egg. Pour half of this mixture into pie crust. Mix blueberries in bowl with 1/3 to ½ cup brown sugar. Pour over the sour cream in the crust. Top with remaining half of sour cream mixture.

Bake 15-20 minutes until filling is set. Chill until ready to serve.