

Sugar little pie with Quebec blueberries |

Recipe for 12 tapas

Description

Classic Quebec dessert topped with delicious local blueberries.

Note

You could also place the blueberries directly on the pie dough and then pour the sugar mix on top.

Ingredients

Pie dough

- 240 Gr Butter
- 35 Gr Sugar
- 65 Gr Icing sugar
- 65 Gr Almond powder
- 280 Gr Flour
- 1 Unit(s) Egg

Pie filling

- 400 Gr Brown sugar
- 350 Ml Evaporated milk
- 1 Unit(s) Egg
- 5 Ml Vanilla extract
- 10 Gr Melted butter
- 1 Cup(s) Blueberry

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **375 F°**

Pie dough

Make sure the butter is room temperature and soft. Place the butter in a mixing bowl, add the sugar and mix energetically. Add the egg and continue to mix.

Pass the dry ingredients through a sieve. Add the dry ingredients to the original mixing bowl. Combine until nice and smooth. Wrap in plastic wrap and let rest in the fridge for at least 4 hours.

Remove from the fridge and flatten with your hands to help you roll it out with a rolling pin. Place the dough in your pie platters making sure that there is plenty of dough hanging over the edges.

Pie filling

Combine all of the ingredients. Let rest for at least 30 minutes in the fridge.

Finishing

Pour the liquid mix in the bottom of the pie platters lined with dough. Don't fill past 3/4 of the height. Cover with the blueberries. Bake in the oven for 15-20 minutes.

Make sure the filling is fully cooked before removing from the oven. It should have a slight jiggle to it, similar to a crème brûlée.

Bon appétit!