Blueberry Galette

INGREDIENTS:

- 2 ½ cups Triple Delight Blueberries
- ¼ cups sugar
- 1 ½ teaspoon fresh lemon juice
- 2 tablespoons cornstarch
- 1 tablespoon butter
- 1 egg
- 1 tablespoon water
- Pie Crust (recipe/brand of your choice)

DIRECTIONS:

1. Heat oven to 425 degrees.
2. Place pie crust on baking sheet.
3. In a bowl, mix together Triple Delight Blueberries, cornstarch, sugar and lemon juice.
4. Place mixture into the middle of the crust, making sure to leave approx. 2 inches around the edges.
5. Fold the edges of the crust over, leaving the blueberries in the middle showing.
6. Cut butter into small pieces and place over blueberries.
7. In a bowl, whisk together water and egg, then brush the mixture onto the crust. Sprinkle with sugar.
8. Bake for 20-24 minutes until the crust is golden brown.
9. Serve with vanilla ice cream.
10. Enjoy!