Blueberry Cream Pie

Crust

12 whole graham crackers

2 Tablespoons sugar

pinch salt

6 Tablespoons butter, melted

Filling

1/2 cup sugar

4 teaspoons cornstarch

1/4 teaspoons salt

4 1/2 cups fresh blueberries

1 Tablespoon lemon juice

Topping

8 ounces cream cheese

1/4 cup sugar

1 teaspoon vanilla

1 cup heavy cream

Process graham crackers, sugar and salt in food processor until finely ground.

Add melted butter and pulse until crumbly.

Press into bottom and up sides of a 9" pie plate.

Bake 16-18 minutes at 325.

Whisk together sugar, cornstarch and salt in saucepan for filling.

Process 2 cups blueberries in food processor until smooth.

Strain into saucepan with sugar.

Bring to a simmer and cook until whisk leaves a trail that slowly fills in.

Remove from heat.  Whisk in lemon juice. Reserve 2 T. puree for piping.

Stir remaining blueberries into puree.

Spread filling over pie crust.

Whip cream cheese, sugar and vanilla until smooth.

Slowly add cream and whisk until stiff peaks form.

Fit a pasty bag with star tip.  Stripe reserved puree up the sides of the bag.

Fill bag with cream and pipe rosettes over pie.