Blueberry Crumble Pie

single pie crust

5 and 1/2 cups fresh blueberries

1/2 cup sugar

1/3 cup flour

1 Tablespoon cornstarch

1 Tablespoon lemon juice

2 teaspoons lemon zest

Crumble Topping

1/2 cup brown sugar

6 Tablespoons flour

1 teaspoon cinnamon

6 Tablespoons butter

2/3 cup old-fashioned oats

Combine blueberries, sugar, flour, cornstarch, lemon juice and lemon zest.

Refrigerate.

Roll out pie dough and place into a 9" pie plate.

Transfer filling to crust and discard any juices.

Crimp edges of crust.

Refrigerate.

Combine brown sugar, flour and cinnamon in food processor for crumble.

Cut in butter.

Stir in oats.

Sprinkle over pie.

Bake 25 minutes at 400.

Reduce heat to 375 and bake 30-35 minutes longer.

Cover with foil if browning too quickly.

Cool at least 3 hours before slicing.