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## Recipe:

Blueberry pie

## Ingridients:

120 ml oil
120 g sugar
$2 \times$ eggs
120 g white flour

$1 \times$ pinch of salt
$1 \times$ blueberries
$1 \times$ whipped cream
$1 \times$ milk for whipped cream

## Difficulty:



## General description and procedure:

- Mix sugar and butter.
- Separate the yolks and whites. Add the egg yolks to the sugar and butter and mix well.
- Gradually add the flour and then add a pinch of salt.
- Beat the egg whites until stiff, and gradually mix it into the mixture.
- Spread the mixture evenly in a greased baking pan and bake it for 20-25 minutes at $180^{\circ} \mathrm{C}$.
- While the pie is cooling, mix the whipped cream with milk.
- When the pie has cooled, spread it with the resulting whipped cream and then spread blueberries on top of the cream.

