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Recipe:

Blueberry pie

Ingridients:

120 ml oil

120 g sugar

2 x eggs

120 g white flour

1 x pinch of salt

1 x blueberries

1 x whipped cream

1 x 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° 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.