**BLUEBERY STREUSEL WALNUT PIE**

Jessica Merchant

* **Yield:** 8 servings

**Ingredients**

**Walnut Streusel**

**1/2**cup all-purpose flour

**1/4**cup packed light brown sugar

**1/4**cup granulated sugar

**1/4**cup unsalted butter, chilled and cut into small pieces

**1/3**cup chopped walnuts

**Filling**

**1/2**cup granulated sugar

**4**cups blueberries

**3**tablespoons cornstarch

**1/4**teaspoon ground nutmeg

**2**teaspoons milk

**Instructions**

1. To prepare streusel, combine flour and both sugars in a large bowl.  Cut in butter with fingers or pastry blender to form a streusel.  Add walnuts and toss to combine.  Refrigerate.
2. Preheat oven to 425F. Place pastry in pie pan; crimp edges.
3. To prepare filling, combine berries, sugar, cornstarch and nutmeg in a large bowl. Mix with a spoon and transfer to prepared pastry. Sprinkle with streusel. Brush pastry edges with milk. Bake 10 minutes. Reduce temperature to 350F and bake 35 minutes or until streusel is golden brown and juices are bubbling. Check after 20 minutes; if edges are browning too quickly, cover with strips of foil. Let cool completely on wire rack.

**Nutritional Info** *\*per serving*

* Calories 350
* Fat 14g
* Cholesterol 20mg
* Sodium 90mg
* Carbohydrate 55g
* Fiber 2g
* Protein 3g