No Bake Wild Blueberry Squares

PREP TIME	Chill TIME	TOTAL TIME	YIELD
20 mins	**60 mins**	**80 mins**	**8 Servings**

A quick, chilled dessert with a buttery graham crust and a light, fruity cream cheese filling.

INGREDIENTS

- ☐ 1 1/2 cups graham cracker crumbs
- ☐ 3 tablespoons white sugar
- ☐ 1/2 cup butter or margarine, melted
- ☐ 1 package (8 oz) cream cheese, softened
- ☐ 1 cup white sugar
- ☐ 1/4 teaspoon salt
- ☐ 2 teaspoons vanilla extract
- ☐ 1/2 teaspoon lemon juice
- ☐ 1 tub (8 oz) frozen whipped topping, thawed
- ☐ 3 cups frozen wild blueberries, thawed and drained

Baking Tip

For a sturdier crust that won't crumble when sliced, bake the pressed graham cracker base at 350°F (175°C) for 8 to 10 minutes, then let it cool completely before adding the filling.

INSTRUCTIONS

Step 1. Preheat your oven to 425°F (220°C). Gently press your unbaked pie crust into the bottom and up the sides of a 9-inch pie plate. Flute or crimp the edges as desired.

Step 2. In a medium mixing bowl, stir together ¾ cup sugar, 2 tablespoons of flour, and the salt. Whisk in the sour cream, egg, and vanilla extract until completely smooth.

Step 3. Gently fold the diced apples into the sour cream mixture until they are thoroughly coated. Scrape the filling evenly into your prepared pie shell.

Step 4. Place the pie in the preheated oven and bake for 15 minutes. Then, reduce the oven temperature to 350°F (175°C) and continue baking for another 30 minutes.

Step 5. While the pie is in its second stage of baking, prepare the streusel. In a separate medium bowl, combine ⅓ cup flour, ⅓ cup sugar, and the cinnamon. Using a pastry cutter or your fingertips, cut in the chilled, diced butter until the mixture forms fine, uniform crumbs.

Step 6. Once the 30-minute bake time is up, carefully remove the pie from the oven and evenly distribute the crumb topping across the surface. Return it to the oven and bake for a final 15 minutes, or until the topping turns a beautiful light golden brown and the apples are completely tender.

Step 7. Let the pie cool completely on a wire rack to allow the custard to properly set. Refrigerate until chilled before slicing and serving.