White Peach, Nectarine, and Blueberry Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 single recipe for flaky pie crust

- 3 white peaches, pitted and sliced
- 2 white nectarines, pitted and sliced
- 1/2 - 3/4 C. blueberries
- 1/3 C. sugar
- 3-4 T. cornstarch
- 1/2 t. cinnamon
- pinch of salt

Instructions

A very nice, light summer pie. Very easy to throw together. My neighbors and I enjoyed this pie slightly warm with vanilla ice cream.

1. Roll out pie dough so that it is slightly bigger than you pie pan.

2. Preheat the oven to 375° F.
3. Wash and slice peaches and nectarines. Peel the fruit if the skin is too tough. Put all the fruit in a large bowl.
4. Mix together the dry ingredients. Gently fold in to fruit. (If your fruit is particularly juicy consider adding more cornstarch or other thickening agent)

5. Let fruit sit for ~5 minutes before turning into pie shell.

6. Fold the edges of the pie crust over the fruit. Sprinkle with sugar.
7. Bake for 45 minutes or until pie is bubbly.