



WHEN WORDS FAIL YOU, PIES NEVER DO.

Tell your friends and family you care with Lucky Leaf. For more delicious ways to express your affection, go to LuckyLeaf.com.

Blue Ribbon Stuffed Crust Blueberry Pie

Prep: 15 min | Cook: 40 min | Serves: 8

- 1 8 oz. package cream cheese
- 1 tsp. grated lime peel
- 1 tsp. lime juice
- ½ cup granulated sugar
- ½ tsp. almond extract
- 2 9-inch refrigerated pie crusts
(at room temperature)
- ¼ cup sliced almonds
- 1 21-oz. can LUCKY LEAF® Premium
Blueberry Pie Filling



Preheat oven to 425°F. Beat cream cheese, lime peel, lime juice, sugar and almond extract until creamy; set aside.

Unroll one pie crust and press into sides and bottom of a 9-inch pie pan. Sprinkle with sliced almonds and press lightly into crust. Top with ¾ of cream cheese filling.

Unroll second crust; place on filling. Flute edges to form double crust; pierce with fork. Spread LUCKY LEAF Premium Blueberry Pie Filling on top; add remaining cheese filling and swirl with spoon.

Bake at 425°F for 15 minutes; reduce to 375°F and bake 25-30 minutes or until crust is golden. Cool and refrigerate before serving.



BAKE YOUR HEART OUT.

Nothing says I love you like a pie in the face. Send a sweet surprise and share the fun at LUCKYLEAF.COM