

Traditional Finnish Blueberry Pie

Mustikkapiirakka

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INGREDIENTS

(makes 8 portions)

- 100g butter at room temperature
 - 80g sugar
 - 100g flour
 - 15g oats
 - 1tsp baking powder
 - 1 egg
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- 200g quark + 30g sugar
 - 150g blueberries frozen or fresh
 - 20g corn starch
 - 300g quark
 - 30g sugar
 - 1 egg

DIRECTIONS

1. Cream butter with sugar with a hand mixer first on the low setting and then on high until combined and creamy.
2. Add the egg and mix until well combined.
3. Combine all dry ingredients together and add to the butter mixture.
4. Mix with a hand mixer on low setting just until combined.
5. Butter a 26cm pie pan and press the batter into the pan evenly.
6. Mix 200 grams of quark with 30 grams of sugar and spread over the bottom of the pie.
7. Then mix corn starch with blueberries and spread over the quark evenly.
8. Now mix the rest 300 grams of quark with 30 grams of sugar and 1 egg until all well combined and spread over the berries.
9. Do not worry if it looks like there is not enough filling, once it will bake it will rise.
10. Bake the pie in 175°C bottom top heat at the bottom half of the oven for 45 minutes. Let cool completely before serving.
11. Serve chilled or cool with some soured cream or Greek yogurt on top.

