



Personal Blueberry Pies



1/6th of recipe (2 mini pies): 167 calories, 5g total fat (1.5g sat fat), 349mg sodium, 28g carbs, 1.5g fiber, 12g sugars, 2.5g protein

Green Plan [SmartPoints](#)® value 5*

Blue Plan (Freestyle™) [SmartPoints](#)® value 5*

Purple Plan [SmartPoints](#)® value 5*

Prep: 15 minutes **Cook:** 30 minutes

Cool: 1 hour and 15 minutes



Tagged: [Dessert Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

1/2 tbsp. cornstarch
2 cups blueberries, fresh or thawed from frozen
2 tbsp. granulated white sugar
1/2 tbsp. lemon juice
1/8 tsp. vanilla extract
1/8 tsp. salt
1 package refrigerated Pillsbury Crescent Recipe Creations Seamless Dough Sheet (or HG Alternative below)

Directions

In a small nonstick pot, combine cornstarch with 1/3 cup cold water, and stir to dissolve. Add blueberries, sugar, lemon juice, vanilla extract, and salt.

Set heat to medium. Stirring frequently (mixture will boil), cook until mixture is thick and goeey, 16 - 18 minutes.

Transfer to a medium bowl, and let cool completely, about 1 hour.

Meanwhile, preheat oven to 350 degrees. Spray a 12-cup muffin pan with nonstick spray.

On a lightly floured cutting board, roll or stretch out dough into a large rectangle of even thickness, at least 12" X 9". Evenly cut dough into 12 squares. Place each square in a muffin cup, and press it into the bottom and up along the sides. Bake until golden brown, 10 - 12 minutes.

Let cool completely, about 15 minutes.

Divide blueberry mixture among the dough cups.

MAKES 6 SERVINGS

HG Alternative: If you can't find the Recipe Creations dough, go for [Pillsbury Reduced Fat Crescent roll dough](#). (The products are nearly identical.) Then firmly pinch/seal up the perforations for a seamless sheet.

SmartPoints® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints**® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The **SmartPoints**® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints**® trademark.