

# Blueberry Ice Box Pie



**Servings:** 10-12

## **Ingredients:**

1 sleeve graham crackers  
4 Tbsp butter, melted  
2 cups fresh blueberries  
2 Tbsp lemon juice  
2 tsp unflavored powdered gelatin, or 1 ¼- oz packet  
16 oz cream cheese (2 blocks),  
room temperature  
14 oz can sweetened condensed milk

## **Directions:**

Preheat oven to 350°F.

In a food processor, process graham crackers until fine. Add melted butter and pulse until graham cracker crumbs hold together some. Press into a 9 in. spring form pan or pie plate.

Bake for 10 minutes.

1. Purée 1 ½ cups of the blueberries in a food processor or blender. Add lemon juice.
2. Transfer to a small saucepan and sprinkle gelatin over the surface. Let sit for 10 minutes.
3. Place blueberry mixture on the stove over medium-low, heating until gelatin has just dissolved. Remove from heat.
4. In a bowl with electric beaters or with a stand mixer, beat cream cheese for about a minute. Add condensed milk. On low speed, slowly add blueberry mixture. Increase speed and beat until smooth.
5. Pour over baked crust, top with remaining blueberries, and chill until set or freeze.

To serve, garnish with fresh mint, if desired.