



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

[Click for WW Points® value*](#)

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

Cool: 1 hour and 15 minutes



More: [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 gooey, 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.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.
*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark.

Questions on the WW Points® values listed? [Click here](#).

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.

