

## Blueberry Butter Crunch

Evelyn Dunlap, 1st place winner 2009, Bacon County Blueberry Cooking Contest

### Crust

2 cups self-rising flour

1/2 cup powdered sugar

2 sticks melted butter

1 cup finely chopped pecans

Mix all ingredients together, press in baking pan. Bake at 350 degrees until light brown. Cool. Break into small pieces.

### Cream Layer

Cream cheese (8 ounces) softened

1- 3/4 to 2 cups powdered sugar

Whipped topping (16 ounces)

Mix cream cheese and powdered sugar until well mixed. Add whipped topping and mix well.

### Blueberries

2 cups fresh or frozen blueberries

1 cup water

3/4 to 1 cup granulated sugar

2 tablespoons cornstarch

Combine water, sugar, and blueberries. Bring to a boil and cook about 4 minutes. Add cornstarch to small amount of water and add to blueberries to thicken. Let cool.

To put together, press half of crumb mixture in glass dish. Add 1/2 of cream layer by dropping spoonfuls on crust and spreading. Add 1/2 blueberry mixture and repeat layers again. Garnish and refrigerate until ready to serve.

The Dixie Blueberry News would like to include recipes, blueberry nutrition information or any other topic of interest as a regular feature of the GBGA Newsletter. Contact John Ed Smith at 912-632-5601 or [jesmith@uga.edu](mailto:jesmith@uga.edu)