

## PAULA & TASCHA'S 5 LAYER BLUEBERRY DESSERT

1 c. self-rising flour  
1 stick margarine, melted  
1 c. pecans, chopped  
8 oz. cream cheese  
1-1/2 c. confectioner's sugar  
16 oz. Cool Whip  
1 c. sugar  
3 Tbsp. corn starch  
3 Tbsp. grape jello  
1 c. water  
1/4 teaspoon almond extract  
1 quart blueberries  
1 c. pecans, toasted and chopped

For the bottom layer, mix flour, margarine, pecans and press into a 13x9x2 cake pan. Bake at 400<sup>o</sup> for about 13-14 minutes or until golden brown. Let cool.

Meanwhile, blend the cream cheese and confectioner's sugar. Add 8 oz. of the Cool Whip and blend until smooth. Spread over the layer of cooled crust. Refrigerate until firm. In saucepan, combine sugar, corn starch and jello. Add water and whisk together over medium heat cooking until mixture thickens. Continue cooking for about 3 minutes stirring constantly. Stir in almond extract, and add fresh blueberries, mixing well. Heat through briefly if you prefer your berries crisp. If you prefer softer berries, cook an extra 2-3 minutes. Let cool, pour over other layers. Refrigerate until firm. Then top with remaining Cool Whip.

Finish  
with a layer of toasted chopped pecans.

B&M *Blueberry Farm*  
Purvis, MS