

# Cream Cheese-Blueberry Pie

*Jeannie Jordan*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1/3 cup brown sugar  
1 cup flour  
1 stick margarine, softened  
1/2 cup chopped pecans  
1 package Dream Whip  
1 package (8 ounce) cream  
cheese  
blueberry pie filling*

Preheat the oven to 350 degrees.

In a bowl, cream the margarine and brown sugar. Add the flour and nuts.

Press the dough into a greased nine-inch pie plate.

Bake for 15 minutes or until light brown. Cool completely.

In a bowl, whip the Dream Whip. Add the cream cheese, folding in completely.

Pour the filling into the pie crust.

Chill.

Top with blueberry pie filling.

---

Per Serving (excluding unknown items): 2654 Calories; 213g Fat (71.0% calories from fat); 36g Protein; 160g Carbohydrate; 8g Dietary Fiber; 255mg Cholesterol; 1773mg Sodium. Exchanges: 7 Grain(Starch); 3 Lean Meat; 40 1/2 Fat; 3 Other Carbohydrates.