

Blueberry Dessert

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*15 crackers, crushed
1/4 cup butter, melted
1/2 cup sugar
1 1/2 cups blueberries
2 tablespoons cornstarch
1/2 pound marshmallows
1/2 cup milk
1 cup cream*

In a bowl, mix the crackers and butter.

In a saucepan, cook the sugar, cornstarch and blueberries. Cool.

In a saucepan, melt the marshmallows in milk. Cool.

In a bowl, whip the cream. Add the whipped cream to the marshmallow mixture.

Place half of the cracker mixture into a baking dish. Place half of the marshmallow mixture on top. Spread the berries over the marshmallow layer. Place the remaining marshmallow mixture on the berries. Spread the remaining crumbs on top.

Chill.

(This recipe is equally good with strawberries.)

Per Serving (excluding unknown items): 2551 Calories; 116g Fat (39.8% calories from fat); 20g Protein; 376g Carbohydrate; 7g Dietary Fiber; 350mg Cholesterol; 1325mg Sodium. Exchanges: 3 Grain(Starch); 2 Fruit; 1/2 Non-Fat Milk; 23 Fat; 18 1/2 Other Carbohydrates.