

Blackberry
BLUEBERRY NUT CRUNCH

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|---|--------------------------------|
| 1 (15¼ oz.) can crushed
pineapple <i>undrained</i> | 1 box yellow cake mix |
| 3 c. fresh or frozen
blueberries | ½ c. butter, melted |
| ½ c. sugar (to be used in
2 parts) | 1 c. chopped pecans |
| | <i>+ 2 T. Sugar (optional)</i> |

Preheat oven to 350°. Lightly grease a 9x13 inch baking pan and spread undrained pineapple over the bottom. ~~Layer the blueberries over the pineapple and sprinkle with ¼ cup sugar.~~ Pour dry cake mix on top, then drizzle melted butter over cake mix. Top with pecans.

For a crunch glaze, sprinkle on the ^{2 T.} remaining sugar. Bake 25 minutes, then using spoon, cut down to bottom of pan in several places. Bake for 15 minutes more. Serves 12.

Place berries + sugar in bowl. Stir and let sit for 15 minutes til juice ~~by~~ begins to form. Spoon over pineapple.

*Substitute
Blackberries*