

Blueberry Crunch Dessert

WCLC Cookbook (2012): *Celebrate!*

1 20-oz can crushed pineapple, with liquid	1/2 cup butter, melted
3 cups fresh blueberries	1/4 cup granulated sugar
3/4 cup granulated sugar	1 cup chopped pecans
1 pkg yellow cake mix	



Butter a 9x13-inch baking dish. Put pineapple and blueberries in baking dish; sprinkle with 3/4 cup sugar. Pour dry cake mix over blueberry mixture then drizzle melted butter over the dry mix. Sprinkle with a blend of 1/4 cup sugar and chopped pecans. Do not stir. Bake at 350° for 45 minutes.

Variation: replace 3 cups fresh blueberries with a 21-oz can of blueberry pie filling and omit 3/4 cup sugar.

Bits o' Brickle Pecan Dessert

WCLC Cookbook (2012): *Celebrate!*



1 pkg yellow cake mix	1 tsp vanilla
1/3 cup butter, melted	1 cup pecans, chopped into small pieces
2 large eggs, divided	1 8-oz bag Bit O' Brickle English Toffee Bits
1 14-oz can sweetened condensed milk	

Preheat oven to 350°.

Crust: Mix together cake mix, butter, and 1 egg and pat into a 9x13-inch pan sprayed with Pam. Set aside.

Mix together 1 egg, milk, vanilla, and pecans; pour over the crust. Sprinkle toffee bits over top. Bake for 30-40 minutes.