

BLUEBERRY SQUARES

JAMIE CISLAGI

2 (3oz) pkg blackberry or black cherry Jello	8 oz can crushed pineapple
2 c boiling water	8 oz pkg cream cheese, softened
15 oz can blueberries not pie filling	8 oz sour cream
	1/2 c sugar
	1/2 tsp vanilla
	1/2 c pecans

Drain blueberries & pineapple, save juice & measure, if less than 1 c add water to make up the difference. Boil juice & water until slightly thickened. Dissolve Jello in 2 c boiling water. Stir in fruit & juice into gelatin. Pour into 9 x 13" pan or mold. Refrigerate until firm. Mix cream cheese, sour cream, sugar & vanilla. Spread over Jello. Spread with pecans. Chill at least 30 minutes.

BREAD PUDDING

CINDY ODOM

10 slices bread (fresh or old)
3 c milk
1 1/2 c sugar
4 eggs
1 stk butter, melted
1 tsp vanilla

Mix all ingredients together till smooth, pour into greased oblong pan. Dot with butter. Bake at 350° till golden brown, about 45-60 minutes. Will puff up and fall when brought out of the oven.