

CAKES, COOKIES & DESSERTS

BLUEBERRY BOB

1 ½ c. self-rising flour
½ c. brown sugar
2 sticks oleo, melted
½ c. chopped nuts
bananas, sliced

8 oz. Cool Whip
8 oz. cream cheese
1 ½ c. sugar
1 can blueberry pie filling

For Crust: Combine flour, brown sugar, oleo and nuts together. Pat into dish and bake for 15 minutes at 350°.

Cover with layer of sliced bananas. Cream together Cool Whip, cream cheese and sugar and pour over bananas. Top with blueberry pie filling. Chill and enjoy!

Aliene Ray

PEACH DELIGHT

1 ½ c. plain flour
½ c. Crisco
1 stick softened oleo
2 Tbsp. sugar
1 c. finely chopped pecans
8 oz. Cool Whip
8 oz. cream cheese, softened

2 c. powdered sugar
4 fresh peaches, peeled
1 c. water
1 c. sugar
2 Tbsp. cornstarch
3 Tbsp. peach Jell-O

For Crust, combine flour, Crisco, oleo, sugar and pecans. Mix well and press in a 9 x 13-inch pan. Bake at 350° for 25 to 30 minutes. Set aside. Mix cream cheese and sugar with mixer. Fold in Cool Whip and pour over cooled crust. Slice peaches on filling.

For Glaze, combine water, sugar and cornstarch. Cook until clear and thick. Add Jell-O and mix thoroughly. Cool and pour over peach mixture.

Peggy Sanderson

