

## **BLUEBERRY PIE**

*Ethel C. Dowe*

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|---|------------------------------------|
| <b>1 (8 oz.) ctn. Cool Whip</b>                 | <b>1 c. granulated sugar</b>       |
| <b>1 (8 oz.) pkg. Philadelphia cream cheese</b> | <b>1 pt. raw fresh blueberries</b> |

Cream together the cream cheese and sugar. Add Cool Whip and mix well. Add blueberries and fold into cream cheese mixture. Pour into two 6 ounce graham cracker pie crusts. Refrigerate until chilled, then serve.

## **BLUE RIBBON PECAN PIE**

*Cindy Weeks  
Medical Records Department*

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| <b>1 c. white corn syrup</b>               | <b>1/3 c. butter, melted</b>      |
| <b>1 c. firmly packed dark brown sugar</b> | <b>Dash of vanilla</b>            |
| <b>3 eggs</b>                              | <b>1 1/2 c. chopped pecans</b>    |
|  | <b>1 unbaked 9 inch pie shell</b> |

Preheat oven to 375°. Combine first five ingredients in medium bowl and mix well. Stir in chopped pecans. Pour batter into pie shell. Bake until center is set and crust is golden brown, approximately 1 hour.

## **BROWNIE ICE CREAM PIE**

*Chasity Whitaker*

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| <b>1 pkg. Duncan Hines chewy fudge brownie mix</b> | <b>1 unbaked pastry crust (9 inch)</b>                                 |
| <b>2 eggs</b>                                      | <b>1 (10 oz.) pkg. frozen sweetened sliced strawberries (optional)</b> |
| <b>1/2 c. vegetable oil</b>                        | <b>Vanilla ice cream</b>   |
| <b>1/4 c. water</b>                                |  |
| <b>3/4 c. semi-sweet chocolate chips</b>           |  |

Preheat oven to 350°. Combine brownie mix, eggs, oil, and water in large bowl. Stir with spoon until well blended, about 50 strokes. Stir in chips. Spoon into crust. Bake 40 to 45 minutes or until set. Cool completely. Puree strawberries in food processor or blender. Cut pie into wedges. Serve with ice cream and pureed strawberries.