

QUICK BLACKBERRY COBBLER

1 8-ounce can sliced pineapple,
undrained
2 cups fresh blackberries or 1
16-ounce can blackberries,
drained
 $\frac{3}{4}$ cup sugar

1 9-ounce package yellow cake mix
 $\frac{1}{4}$ cup margarine
 $\frac{1}{2}$ cup milk
1 8-ounce carton Cool Whip,
thawed

Drain pineapple, reserving juice. Cut pineapple into bite-size pieces. Place pineapple and berries in the bottom of a 11 x 9 x 1-inch glass baking dish; top with sugar. Pour pineapple juice over fruit. Sprinkle dry cake mix over fruit mixture; dot with margarine. Pour milk over dry mix; mix with a fork until mix is moist. Bake at 325 degrees for 40 minutes. Serve with Cool Whip, if desired.

Note: Half of one 18.5-ounce package yellow cake mix may be substituted for small package of cake mix, if desired.

Mrs. Harvey Core
St. Tammany Parish (Folsom)

OLD FASHIONED BLUEBERRY COBBLER

4 cups fresh blueberries
 $1\frac{1}{2}$ cups sugar
2 cups water

Your favorite pastry recipe
 $\frac{1}{4}$ cup margarine
Sugar

Combine blueberries, sugar, and water in a saucepan; heat to boiling. Boil 2 minutes; remove from heat and set aside. Roll out half of your favorite pastry to fit the bottom of a deep baking dish. Place half of berry mixture over pastry; top with margarine. Roll remaining pastry out to $\frac{1}{8}$ -inch thickness; cut into strips. Place half of pastry strips over berry layer; top with remaining berries and juice. Dot with additional margarine. Top with remaining pastry strips. Dot with margarine. Sprinkle with sugar, as desired. Bake at 350 degrees for 45 minutes or until lightly browned. Yield: 6 to 8 servings.

Note: Taste berries after they have been boiled; add more sugar, if desired.

Mrs. H. E. Baird (Tena)
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