

## Cobblers & Tarts

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# Blueberry Delight

**2 packages graham crackers, crumbled**  
**2/3 cup butter or margarine**  
**1 8-ounce package cream cheese**  
**1 cup powdered sugar**  
**1 teaspoon vanilla**  
**2 8-oz containers cool whip**  
**2 cans blueberry pie filling**

Crumble two packages of graham crackers. Set aside.

Melt 2/3 cup of butter. Add graham crackers and mix well.

Form the crust in a 9x9-inch baking dish.

Bake 10 minutes at 350 degrees. Remove from oven and set aside to cool.

Mix cream cheese (at room temperature), powdered sugar and 1 teaspoon of vanilla.

Fold in cool whip

Spread mixture over graham cracker crust and smooth evenly.

Add blueberry pie filling and refrigerate.

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Per Serving (excluding unknown items): 1812 Calories; 123g Fat (60.1% calories from fat); 2g Protein; 181g Carbohydrate; 2g Dietary Fiber; 328mg Cholesterol; 1432mg Sodium. Exchanges: 1/2 Grain(Starch); 24 1/2 Fat; 11 1/2 Other Carbohydrates.