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BLUEBERRY CRUNCH

This recipe is inspired by one from the Pearl River Blues blueberry farm in Lumberton, Mississippi. The five-acre farm has 3,000 Rabbit eye blueberry bushes and is certified organic, see www.pearlriverblues.com.

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For the crust:

- ½ cup white flour
- ½ to 2/3 cups butter
- ½ cup white or maple sugar
- 1½ cups chopped pecans

Mix together in a medium bowl; spread into the bottom of a 9x13-inch baking dish. Bake at 350°F oven for 20 minutes. Remove and cool.

For the filling:

- ½ cup maple sugar
- 8 oz. cream cheese, softened
- 8 oz. cream, whipped
- For the topping:
 - 1 cup maple sugar
 - 2 Tbsp. flour
 - 3 cups blueberries, fresh or frozen

Add the sugar and flour to the blueberries; stir well. Cook over medium heat until thick. Cool. To construct the dessert, spread the cream cheese over the crust. Spoon the blueberry mixture over the cream cheese.