

Vacie's Blueberry Jello

Ingredients

Jello Layer

- 1 pkg frozen blueberries, thawed and drained (save juice)
- 1 can (15 oz) crushed pineapple, drained (save juice)
- 1 cup pineapple and blueberry juice combined (add enough water to make a full cup)
- 1 pkg (6 oz) blackberry Jell-O
- 2 cups boiling water

Topping

- 1 pkg (8 oz) cream cheese, room temperature
- 1/4 cup sugar
- 1 tsp vanilla
- 1/2 pint sour cream
- 1/2 cup chopped pecans

Instructions

Jello Layer

1. Dissolve Jell-O in boiling water.
2. Add pineapple and blueberry juice.
3. Fold in drained fruit and pour into mold.
4. Place in refrigerator and let set.

Topping

1. Blend together cream cheese, sugar, vanilla, sour cream, and chopped pecans until smooth.
2. Spread over set jello.
3. Refrigerate until ready to serve.

Variés Blueberry Jello

1 pkg. frozen blueberries, thawed and drained (save juice)

1-15 oz can crushed pineapple drained (save juice)

1 cup pineapple and blueberry juice (add
enough water to make a full cup)

1 6 oz package blackberry jello

2 cups boiling water

Dissolve jello in boiling water. Add pineapple and
blueberry juice. Fold in fruit and pour into mold.
Place in refrigerator and let set.

Topping:

1 8 oz pkg cream cheese (room temperature)

1/4 c sugar 1/2 cup chopped pecans

1 tsp vanilla Blend together and spread over jello

1/2 pint sour cream Refrigerate till ready to serve.

