

## **Layered Blueberry Desert**

### *First Layer:*

You will need 1 cup flour. Cut in 1 cup margarine until crumbly. Add 1 cup chopped walnuts. Pat into 9 x 13 inch pan. Bake 350 for 10 to 12 minutes. Cool.

### *Cream Layer:*

Whip 1 (8 ounce) package cream cheese (at room temperature) with 1 cup powdered sugar. Fold in 1 (8 ounce) container cool whip dessert topping. Place on cooled cookie layer in dabs, then spread carefully to level. Chill well.

### *Berry Layer:*

Blend 1 cup sugar with 4 tablespoons cornstarch in saucepan. Add 1 cup water (or use berry juice and add enough water to make 1 cup). Boil over medium heat until thick and clear, stirring constantly. Add 3 tablespoons dry raspberry Jell-O and stir until completely dissolved. Add 1 quart raw fresh or frozen blueberries, remove from heat, (partially chill berry mixture to prevent melting cheese layer). Spread berry layer over cream cheese layer. Chill well. Spread total with another 8 ounce cool whip.