

DESSERTS

BLUEBERRY-PECAN COBBLER

4 pints blueberries (fresh or frozen)
1 1/2 c. sugar
1/2 c. all-purpose flour
1/3 c. water
2 T. lemon juice
1/2 tsp. ground cinnamon
1/4 c. Yellow Label Syrup
1 tsp. vanilla extract
1 (15-oz.) pkg. refrigerated piecrust's
1/2 c. chopped pecans (toasted)

Bring the first 8 ingredients to a boil in a saucepan over medium heat, stirring until sugar dissolves. Reduce heat to low; cook, stirring occasionally for 10 minutes. Spoon half of blueberry mixture into a lightly greased 8-inch square pan. Roll 1 piecrust to 1/8-inch thickness on a lightly floured surface. Cut it into an 8-inch square and place over the blueberry mixture. Sprinkle with pecans. Bake at 475 degrees for 10 minutes. Spoon the remaining blueberry mixture over the baked crust. Roll the remaining piecrust to 1/8-inch thickness and cut into 1-inch strips. Arrange them in a lattice design over the mixture. Bake at 475 degrees for 10 minutes or until golden brown. Serve with vanilla ice cream if desired.