

Blueberry Mini Pies with Blueberry Cream Over Graham Cracker Crust

April 2014 by Camine Pappas
Prep time 15 minutes
Serves 6

INGREDIENTS:

1 ½ cans large can blueberry
pie filling
9 original graham crackers,
ground into a coarse meal
4 C whipped cream with the
sugar and vanilla, ready to
garnish
6 T butter, melted
3 T white sugar

DIRECTIONS:

Mix smashed grahams with
the melted butter and sugar.
Press into the bottom of 6
dessert dishes, dividing evenly. Cover with the blueberry pie filling. Then take all but about a cup of the whipped
cream and blend in 1 C of the blueberry filling, and lightly fold in. You want a few chunks to show but you want it
blended so the cream turns a lovely shade of purple! Place that on top, not quite touching the outer edges. You
want to still be able to see the blueberry from above. Top with a dollop of the plain cream, and for something really
pretty, garnish with a mint leaf and one lovely little purple pearl. They will LICK THE BOWL...



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