

THE CULINARY

Playground



Blueberries & Cream Squares

1 cup all-purpose flour
1/2 cup cold butter (1 stick), cubed
1/4 cup powdered sugar
1/4 t vanilla
1/4 t salt
1/2 package (4 ounces) cream cheese, softened
1/2 cup confectioners' sugar
1/2 cup plus whipped topping, thawed, divided
1 pint blueberries
1/4 cup apricot jam
Preheat oven to 350°. Lightly grease an 8" baking dish.

Place 1 cup flour and butter in a mixing bowl and mash with the back of a fork until thoroughly combined. Mix in powdered sugar, vanilla extract, and salt; mash together until mixture looks like a slightly crumbly cookie dough.

Press dough into bottom of prepared baking dish (moisten fingers if necessary)

. Use a fork to prick (dock) holes all over the crust.

Bake crust on center rack in the preheated oven until crust edges are barely golden brown, about 20 minutes.

Cool on a wire rack.

Meanwhile, beat cream cheese and sugar until smooth. Fold in 1/2 cup whipped topping. Spread over cooled crust.

Decorate top of squares with blueberries.

In a small sauce pan add apricot jam and 1 T water and heat until melted. Using a pastry brush, dot the tops of blueberries with apricot glaze.
