

## Blueberry Pineapple Dessert



### Ingredients:

- 1 graham cracker pie crust (9-inch size)
- 8 ounces of cream cheese softened
- ½ cup sugar, divided
- 1 teaspoon vanilla extract
- ½ teaspoon cinnamon
- 1 can (8-oz. size) crushed pineapple, drained, reserve liquid
- 1 tablespoon of butter, melted
- 2 tablespoons cornstarch
- 1 pinch salt
- 1 can (15-oz. size) blueberries, drained, reserve liquid
- 1 tablespoon lemon juice
- 1 pint of Tahoe Creamery Tahoe Flight Blueberry Delight™ ice cream or Tahoe Dream Vanilla Bean™ ice cream.

### Directions:

1. Combine cream cheese, half the sugar, the vanilla, cinnamon, pineapple and butter together. Spread this mixture at the bottom of the pie crust and chill.
2. Combine the remaining sugar, cornstarch, salt and the reserved liquids from the blueberries and the crushed pineapple and mix well. Place in a saucepan and cook until mixture starts to thicken.
3. Add blueberries and lemon juice. Remove from heat and allow to cool. Spread this mixture over the cream cheese mixture and chill for several hours before serving.
4. Serve with Tahoe Creamery Tahoe Flight Blueberry Delight™ ice cream or Tahoe Dream Vanilla Bean ice cream™.