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## EASY BLUEBERRY SURPRISE

- 1/2 Cup Butter, Softened
- 1/4 Cup Packed Brown Sugar
- 1 Cup Flour
- 1/2 Cup Chopped Pecans
- 1/2 Gallon Vanilla Ice Cream, Softened
- 1 Can Blueberry Pie Filling

## DIRECTIONS

1. Heat oven to 400 degrees.
2. Mix butter, sugar, flour and pecans.
3. Press evenly in to the bottom of a 9x9 baking pan.
4. Bake until light brown, about 12 minutes.
5. Crumble with a spoon. Cool.
6. Reserve one cup of crumbs.
7. Press remaining crumble evenly into the bottom of a pan.
8. Pack ice cream on crumbs.
9. Sprinkle reserved crumbs on top of ice cream.
10. Wrap and freeze. Heat pie filling.
11. Cut the ice cream base into 3 inch squares.
12. Spoon on warm blueberries.