

## Sweet Blueberry Pecan Squares

AnnsEntitledLife.com



### Sweet Blueberry Pecan Squares Recipe found on AnnsEntitledLife.com

Prep Time:15 minutes

Cook time:20 minutes

#### Ingredients:

- 1 1/3 cups Graham Cracker Crumbs
- 6 TBSP Butter, melted
- 1 (14oz) can Sweetened Condensed Milk
- 1/4 cup Lemon Juice
- 8 oz Sour Cream
- 1 (21oz) can Blueberry Pie Filling
- 1 cup Pecans, chopped small
- 1/2 tsp Ground Cinnamon

#### Directions:

- Preheat oven to 400°.
- Lightly spray a 9"x9"x2" baking pan with non stick spray.
- Combine graham cracker crumbs and melted butter together in a bowl; press mixture firmly into the bottom of your pan.
- In a separate bowl, combine by hand your sweetened condensed milk and lemon juice, add sour cream and mix well.
- Spread sour cream mixture evenly over the top of the graham crackers in the pan.
- Top the sour cream mixture with the blueberry pie filling, spreading to the ends of your pan.
- Sprinkle pecans over the pie filling.
- Sprinkle ground cinnamon on top of the pecans.
- Bake in preheated 400° oven 20-22 minutes, or until you see the sides lightly brown.
- Cool before serving.
- Store leftovers in the refrigerator.

Makes 18 Sweet Blueberry Pecan Squares